Apple cinnamon muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cups Bisquick baking mix
3/4 cup Apple; peeled and finely chop
1/3 cup Sugar
2 tsp Cinnamon; ground
1 egg
2/3 cup Milk
2 tsp Oil or melted butter

For dusting:
2 tsp Cinnamon; ground -extra mixed with 1 tsp brown sugar

Instructions

1.Preheat oven to 400F.

2.Grease bottom of 12 medium muffin cups.

3.Beat egg slightly and mixed with the wet ingredients . Then stir in remaining ingredients just till
moistened.

4.Divide batter evenly among muffin cups.

5.Bake till golden brown, 15 to 17 minutes.

6. Brush top with melted butter and sprinkle with cinnamon and brown sugar or you can pipe icing .