



### Apple Spice Muffins

*Full of apple pieces, nuts, honey and spices, these chunky muffins are SO good! And super easy to make!*

Active Time: 10 minutes

Total Time: 30 minutes

Yield: 12 muffins (dozen)

#### Ingredients: (dry)

1 ¼ cup flour

½ cup sugar

1 ½ teaspoon baking powder

½ teaspoon *HH Orange & Marigold Salt* (or sea salt)

½ cup chopped pecans

¼ cup chopped Macadamia nuts

¾ teaspoon cinnamon

½ teaspoon nutmeg

¼ teaspoon cardamom powder

#### Ingredients: (wet)

¼ cup of *HH Rose Honey* (or plain honey)

2 eggs

2 cups diced apples (small pea size pieces) – apple peel on or off, up to you!

¾ cup vegetable oil

1 ½ Tablespoon water

1. Preheat oven to 400 degrees.
2. Prepare muffin pan lining with cupcake cup papers.
3. In a large mixing bowl, add flour, sugar, nuts, salt and spices.
4. In a separate bowl, add eggs first and beat them for 30 seconds, then oil, water, honey and apples. Stir gently just to blend everything.
5. Pour egg mixture all at once into the flour mixture and stir just until the flour is moistened.
6. Add batter into cups, filling ¾ to the top.
7. Bake for 15 – 18 minutes. Test when toothpick comes out clean, then done.

# HH HOLLIE'S HOMEGROWN



Ready for the oven!



All Done!

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