

Fern Valley Farm Apple Cider Mini-Muffins

Tasty Apple Cider Mini-muffins for fall.

Prep time: 5 minutes
Cook Time: 10 minutes
Total: 15 minutes
Serves 20 to 24

Here's what you need:

2 cups all-purpose flour
½ cup white sugar
¼ cup brown sugar
2 tsp baking powder
1 tsp ground cinnamon
Pinch nutmeg
Pinch salt
¾ cup apple cider
2 eggs, beaten lightly
3 Tbsp oil
1 tsp vanilla

For Topping:

2/3 cup cinnamon sugar
4 Tbsp melted butter



Here's how you make it:

1. Preheat oven to 325 degrees F.
2. Oil a mini muffin pan with cooking spray and set aside.
3. In a large bowl, whisk together the flour, sugars, baking powder, cinnamon, nutmeg and salt. Stir in the apple cider, beaten eggs, oil and vanilla and gently mix to combine. Mixture will still be lumpy; this is normal.
4. Using a teaspoon, portion batter evenly among the muffin tins, Bake for approx. 8-10 minutes or until mini-muffins spring back lightly when touched. Cool in the pan for about 5 minutes, then gently flip onto a wire rack.
5. Brush the tops and bottoms of the donuts with the melted butter using a pastry brush, then dredge the donuts in the cinnamon sugar mixture, coating completely. Serve immediately, or store airtight for up to 2 days.