

White Lace Inn

Crunchy Apple Cranberry Muffins

Ingredients:

In a large mixing bowl sift together:

3 cups of flour

2 tablespoons of baking powder

2 teaspoons of cinnamon

Stir in:

1 cup of brown sugar

3 cups of old-fashioned oatmeal

Melt in a separate medium sized bowl:

1/2 cup of butter

Beat in:

3 eggs

2 cups of 2% milk

1/2 cup of sour cream.

Directions:

Mix the liquid ingredients into the dry ingredients. Then add:

2 cups of peeled and chopped apples

1 cup of frozen or fresh cranberries

Preheat the oven to 350°

We use large ice cream scoop sized portions in the muffins liners.

Sprinkle the muffin tops with sugar or a cinnamon/ sugar mixture before baking.

Bake for 15-20 minutes.

Makes approximately 20 muffins.

White Lace Inn • 16 N 5th Ave. Sturgeon Bay, WI 54235
(920) 743-1105 • www.WhiteLaceInn.com • Door County, Wisconsin