**AUTUMN APPLE PIE MUFFINS/DONUTS**

by Simply Creative Chef Rob Scott

2 ¼ cups all-purpose flour

1 tsp baking soda

½ tsp salt

1 egg

1 cup buttermilk

½ cup butter, melted

1 tsp vanilla extract

1 ½cups packed brown sugar

1 large diced apple

½ cup packed brown sugar

1/3 cup all-purpose flour

1 tsp ground cinnamon

2 tbsp butter, melted

* Preheat oven to 375F
* Grease a 12-cup muffin/donut tin
* In a large bowl, stir together 2 ¼ cups flour, baking soda and salt
* In a separate smaller bowl, mix together the egg, buttermilk, ½ cup melted butter, vanilla and 1 ½ cups of brown sugar until sugar has dissolved
* Pour into the flour mixture and sprinkle the diced apple into the bowl as well
* Stir just until everything is blended
* Spoon into the prepared muffin/donut tin, filling the cups to the top
* In a small bowl, stir together ½ cup brown sugar, 1/3 cup flour and cinnamon
* Drizzle in 2 tbsp of melted butter while tossing with a fork until well blended
* Sprinkle this over the tops of the muffins/donuts bake for 25 minutes in the preheated oven or until the tops of the muffins/donuts spring back when lightly pressed