
Apple Muffins II

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1 cup sugar
1/2 cup margarine, softened
1 cup milk
1 egg
1 1/2 cups flour
1/8 teaspoon salt
2 teaspoons baking powder
1/2 teaspoon cinnamon
1 teaspoon lemon juice
1 cup apples, grated

In a bowl, cream the sugar and margarine. Add the rest of the ingredients in the order given, being careful not to stir too much.

Fill greased or lined muffin tins 2/3 full with the mixture.

Bake at 425 degrees for 20 to 25 minutes.

Yield: 20 muffins

Breads, Muffins

Per Serving (excluding unknown items): 2567 Calories; 106g Fat (36.8% calories from fat); 35g Protein; 376g Carbohydrate; 9g Dietary Fiber; 245mg Cholesterol; 2493mg Sodium. Exchanges: 9 1/2 Grain(Starch); 1 Lean Meat; 1 Fruit; 1 Non-Fat Milk; 20 Fat; 13 1/2 Other Carbohydrates.