



# ARGYLE CHEESE FARMER

*A Real Farmer Making Real Cheese*

<http://www.cheesefarmer.com>

## Apple Yogurt Muffins

### INGREDIENTS:

2 cups all-purpose flour	2 tablespoons milk
1/2 cup sugar	1 small tart apple - peeled and chopped
3 teaspoons baking powder	1/3 cup chopped pecans
1/2 teaspoon salt	TOPPING:
1/4 teaspoon ground cinnamon	2 tablespoons all-purpose flour
1 cup of <i>Argyle Cheese Farmer Plain Yogurt</i>	2 tablespoons brown sugar
1 egg	1/2 teaspoon ground cinnamon
1/4 cup vegetable oil	1 tablespoon cold butter

### DIRECTIONS:

1. In a bowl, combine the flour, sugar, baking powder, salt and cinnamon. Combine the yogurt, egg, oil and milk; stir into dry ingredients just until moistened. Stir in apple and pecans if desired (batter will be thick). Fill greased or paper-lined muffin cups two-thirds full.
2. For topping, combine flour, sugar and cinnamon in a bowl; cut in butter until crumbly. Sprinkle over batter. Bake at 400 degrees F for 20-24 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack

*Product needed:*

