

Nutty Apple Muffins

Easy to make and very moist. A nice light way to enjoy dessert.

1-1/2 cups all-purpose flour

1-1/2 tsp. baking soda

3/4 tsp. salt

1/2 tsp. ground nutmeg

2 eggs

1 cup plus 2 Tb. sugar

1/3 cup vegetable oil

2 cups diced peeled apples

1-1/2 cups chopped walnuts

3/4 cup flaked coconut



In a large bowl, combine the flour, baking soda, salt and nutmeg.

In another bowl, beat eggs, sugar and oil.

Stir in apples, nuts and coconut.

Stir into dry ingredients just until moistened.

Fill 18 greased muffin cups three-fourths full.

Bake at 350 degrees for 25 to 30 minutes.

Cool in pan 10 minutes before removing to a wire rack.

Yield: 1-1/2 dozen.

NOTE: If you like you can cut down the salt to a dash of salt and use cinnamon in place of the nutmeg. Sprinkle tops with confectionery sugar.