

New York apple muffin

WITH EVOO FROM SPAIN

A lot of states have official state foods, but did you know New York has an official state Muffin?! Unsurprisingly, the apple muffin has been a NY classic since it was made the official muffin in 1987. This sweet treat couldn't be more fitting for a place commonly known as the “Big Apple”, but Manhattan's famous nickname actually has nothing to do with the fruit itself. The Big Apple nickname originated from a newspaper column in the 1930's to describe the thriving horse racing scene in NYC. Since then, apples are often associated with New York and inspired plenty of delicious recipes all over the state.

To put a Spanish twist on this Classic NY sweet treat, try making apple muffins with **Olive Oils from Spain!** Even busy New Yorkers have time to make these easy and scrumptious muffins, so give it a go!

Ingredients

- 1 cup of granulated sugar .
- 1 egg.
- 2 apples .
- **½ cup of EVOO from Spain.**
- ½ tablespoon of vanilla extract.
- 1 ½ cup of flour.
- ½ teaspoon of salt.
- ½ teaspoon of baking soda.
- ½ teaspoon of cinnamon.
- ½ teaspoon of nutmeg.
- ¼ cup of brown sugar.

Step by step

1. Preheat oven to 350°.
2. Place 9 paper baking cups in your muffin tray.
3. Dice your apples into small-square pieces.
4. Mix together eggs, sugar, **EVOO from Spain**, and vanilla until creamy and smoot.
5. In a new bowl, mix together the flour, salt, cinnamon, nutmeg, and baking soda.
6. Combine the wet and dry ingredients and mix thoroughly.
7. Add in diced apples.
8. Scoop batter into muffin tins, and top with brown sugar.
9. Bake for 20 minutes and let cool.

