



Chef Cher's Apple Cider Muffins

Dry Ingredients:

- 2 cups of flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 tablespoon cinnamon
- ¼ cup of sugar

Mix dry ingredients together, form a 'well' in the middle of the dry ingredients.

'Wet' Ingredients:

- 2 eggs
- 1 cup of apple cider
- 2 tablespoons white or cider vinegar
- ¼ cup of melted butter

Mix 'wet' ingredients by hand until well blended, do not beat. Add into the 'well'.

Scoop into muffin tins, either grease or use liners. This will make around 12. You can sprinkle the tops with turbinado sugar (larger crystals) or just some cinnamon sugar.

Bake in a preheated oven at 400 degrees (regular oven) 350 degrees (convection) 18 to 20 minutes.

Enjoy!