



pinehurst inn

Buttermilk Apple-Parmesan Muffins
Makes 12 standard muffins

2 cups all-purpose flour
2 tablespoons sugar
2 teaspoons baking powder
1/2 teaspoon baking soda (bicarbonate of soda)
1/2 teaspoon salt
1 cup buttermilk
1/3 cup corn oil
1 egg
1 small apple (preferably Dudley apples from one of [Bayfield](#)'s orchards)
1/2 cup Parmesan cheese

Preheat the oven to 400 degrees. Butter or spray muffin tins

In a medium bowl, stir and toss together the flour, sugar, baking powder, baking soda and salt. Set Aside. In a small bowl whisk together the buttermilk, oil and egg until smooth.

Note: these will bake far more evenly if you have ALL ingredients at room temperature before putting in the oven. Add the combined dry ingredients, along with the finely chopped apple and the parmesan cheese. Stir until just blended.

Spoon into the prepared muffin tins, filling each cup about 3/4 full. Bake until a toothpick or knife comes out clean – about 20 minutes. Cool before removing from tins.

Enjoy!