

Fall Apple-Raisin Muffins

Ingredients

- 1 cup fresh apple juice or cider
- 2 cups sugar
- 2 cups grated apples
- 2 cups raisins
- 2 whole eggs
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup (2 sticks) butter
- 2 teaspoons ground cinnamon
- 2 teaspoons freshly grated nutmeg
- 1/2 teaspoon ground cloves
- 1 cup chopped walnuts
- 2 teaspoons baking soda
- 3 1/2 cups all-purpose flour

Directions

Preheat the oven to 350 degrees F.

Combine the apple juice/cider, sugar, apples, raisins, butter, cinnamon, nutmeg, and cloves in a saucepan; bring to a boil. Remove the pan from the heat and cool completely. Add whisked eggs into cooled mixture.

In a large bowl, stir the nuts and baking soda, baking powder and salt into the flour. Add the cooled mixture to the bowl, and stir until blended. Fill greased miniature muffin tins with batter to the top. Bake for 15 minutes.

Note: Extra muffins can be stored in a re-sealable freezer bag