



Apple Muffins

DIP INTO
HONEY FOR A
SWEET YEAR!



Muffins recipe

(Yields 40 muffins)

- 12 eggs
- 3 cups sugar
- 3 tsp baking powder
- 4 cups flour
- 1 tbsp vanilla sugar
- 1 cup oil
- 3/4 cup orange juice

Put sugar and eggs into a bowl. Mix with hand beaters or a big spoon.

Add the rest of the ingredients. Mix.

Pour some batter into each baking cup, filling each cup about three-quarters full.

Bake on 350 for 25-30 minutes
Allow to cool.

Shortcut: Buy ready-made muffins!

Icing recipe

Option 1

- 1 cup confectioners' sugar
- 12 drops red food coloring
- 1 drop yellow food coloring
- 2 tbsp hot water
- 2 tsp oil

Option 2

- 1/2 cup confectioners' sugar
- 1 package of red jello powder
- 2 tbsp hot water
- 2 tsp oil

Mix all ingredients in a bowl.

Dip muffins into the bowl. Cool completely.

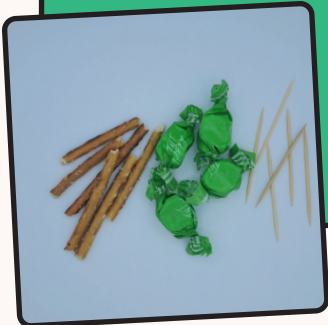
Shortcut: Use melted red baking chocolate.



Leaf-and-Stem Decoration

Here comes the fun part!

- Thin pretzel sticks
- Green taffies
- 1 toothpick

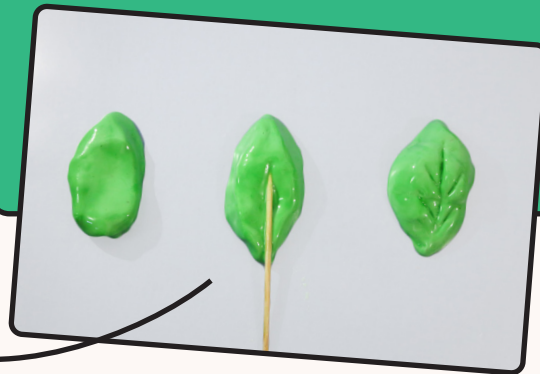


Leaf

Roll the taffy to soften it, then mold it into an oval.

Pinch the two sides to form a leaf shape.

Press a toothpick into the leaf to form grooves.



Assembly

Insert the pretzel diagonally into the muffin.

Attach the leaf



Yummy!

Freeze apple muffins until use. (You don't want the taffy leaf to slide off!)

Arrange your apple muffins on a tray. Add a small cup of honey in the center. Shanah tovah!

