

## Corrected Version:

### Spicy Apple Muffins

4 c. all purpose flour  
7 tsp. baking powder  
1 tsp. salt  
1 c. white sugar  
2 tsp. cinnamon  
1/2 tsp. nutmeg  
1/2 tsp. cardamom  
2 c. peeled chopped apple  
2 eggs  
2 c. milk  
2/3 c. melted butter

Topping  
2 tbsp. brown sugar  
1/2 tsp. cinnamon  
1/2 tsp. nutmeg

Preheat the oven to 400F.  
Grease muffin tins.  
Sift together flour, baking powder, salt and sugar in a mixing bowl.  
Stir in chopped apple.  
Combine egg, milk and melted butter.  
Add liquid to dry ingredients. Do not overmix.  
Spoon into prepared muffin tins.

Topping  
In a small bowl, combine brown sugar, cinnamon and nutmeg.  
Sprinkle on tops of unbaked muffins.

Bake 15-20 minutes. Makes about 2 dozen muffins.