

Rita's Apple Muffins (Huge Batch)

Makes 24 giant muffins or 48 smaller muffins - can freeze for a month. This is a great recipe for the end of the season when you are overflowing with apples from your tree (if you have an apple tree.) (If you don't have a tree, and want a smaller recipe, just divide ingredients by ½ or email bev@mycoachbev.com for assistance.)

1. In a GIGANTIC bowl:
 - 8 cups diced unpeeled apples
 - 2 cups sugar (this seems like a lot but it handles a lot of apples)
 - 3 cups raisins
 - 3 cups chopped walnuts
2. Preheat oven to 325 degrees now that apples are prepared.
3. In a MEDIUM bowl, stir together:
 - 4 cups flour
 - 3 tsp. baking soda
 - 4 tsp. cinnamon
 - ¾ tsp. salt
4. In a SMALL bowl, whisk together:
 - 4 large eggs, beaten
 - 1 cup canola oil
 - 4 tsp. vanilla
5. Stir egg (small bowl) mixture into apple mixture.
6. Divide into muffin cups or greased muffin tin and bake for 30 minutes until baked through. (Muffins will not rise much.)



Recipe courtesy of Rita Erdrich

“Our friend Rita” Painting of Rita used with permission by Barbara Benda Nagle