

## Gail Taylor's Apple Buttermilk Muffins

2c. flour  
1/2 c. packed brown sugar  
2 tsp. baking powder  
1tsp. soda  
1/2 tsp. salt  
1c. buttermilk  
2tsp. vanilla extract  
1 egg – I use 2 eggs.  
1/4 c. veg oil  
2 med. Size apples, peeled & diced  
1/2 c. walnuts (opt)  
1 T. sugar  
1 tsp. cinn.

Preheat oven to 400. Grease or spray 12 muffin pan cups. In large bowl, mix first 5 ingredients. In small bowl beat buttermilk, oil, vanilla, & egg until blended. Stir in flour mixture, until flour is moistened (batter will be lumpy) (I use mixer)

Fold in apples and walnuts. In a cup, mix sugar & cinn. Spoon over batter after it has been placed in muffin tins. Bake muffins around 35 min. Remove from pan, serve warm or cool on wire rack.

## Apple Buttermilk Muffins

2 C. flour  
½ C. Packed brown Sugar  
2 tsp. baking powder  
1 tsp. Soda  
½ tsp. Salt  
1 C. buttermilk

2 tsp. Vanilla Extract  
1 egg - I use 2 eggs.  
¼ C. Veg. Oil  
2 med. size apples,  
Peeled & diced  
½ C. Walnuts (opt.)  
1 T. sugar  
1 tsp. Cinn.

Preheat oven to 400°. Grease or spray 12 muffin pan cups. In large bowl, mix first 5 ingredients. In small bowl beat buttermilk, oil, vanilla & egg until blended. Stir into flour mixture, until flour is moistened (batter will be lumpy) (I use mixer). Fold in apples and walnuts. In a cup, mix sugar & cinn. Spoon over batter after it has been placed in muffin tins. Bake muffins around 35 min. Remove from pan, serve warm or cool on wire rack.

**About the cook:**

Ethel Gail Taylor is the daughter of the late Malcom L. Stansberry and Alice Maynard Stansberry. She was married to the late Hubert Darwin Taylor. Together they have three children, five grandchildren, and one great-grandchild. She graduated from Louisa High School and retired from the Lawrence County School System. She currently lives in Lansaster, Kentucky. Gail has always been an avid cook and many people told her she should open her own restaurant.

Submitted by Carlie Pelfrey, granddaughter



Ethel Gail Taylor