



The Birkett Mills Recipes

The Birkett Mills © 2014

P.O. Box 440, Penn Yan, NY 14527

(315) 536-3311

Bread: Granny Smith Buckwheat Muffins

Makes: 16 to 18 muffins

Ingredients

4 cups peeled, diced (1/4-inch) Granny Smith apples	1 cup whole wheat flour
1 cup sugar	2 tsp. baking soda
2 large eggs, beaten lightly	2 tsp. cinnamon
½ cup oil	1 tsp. salt
2 tsp. vanilla extract	1 cup raisins
1 cup light or whole buckwheat flour	1 cup coarsely chopped walnuts

Directions

Toss together apples and sugar in a large bowl. Whisk or beat together eggs, oil, and vanilla. Stir together well buckwheat flour, whole wheat flour, baking soda, cinnamon, and salt. Stir egg mixture into apple mixture. Add flour mixture and stir just enough to combine (batter will be stiff). Stir in raisins and walnuts. Divide batter among 16 to 18 well-greased muffin cups. Bake in middle of 325 degrees oven for 25 minutes. Serve warm or cold.



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