

Apple Kugel Muffins

Recipe By Naomi Nachman



Cooking and Prep:  45
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Serves:  16

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Pescetarian

Source: ArtScroll

This is a totally different take on apple crumble or kugel, with the delicious batter baking on top of the apples. I love the mini muffins for a beautiful presentation, but you can save time by baking one big kugel in a 9- x 13-inch pan instead. I make this recipe in large quantities as muffins. They are great for a snack, afternoon tea, or a picnic.

Ingredients (13)

Filling

- 5 Granny Smith apples, peeled, cored, and diced
- 2 teaspoons cinnamon
- 2 tablespoons lemon juice
- 2 tablespoons sugar

Topping

1/2 cup ground almonds

1 teaspoon cinnamon

1/4 cup sugar

Batter

5 eggs

dash of **Haddar Kosher Salt**

1/2 cup **Yehuda Matzo Meal**

3/4 cup oil

1 cup **Gefen Potato Starch**

3/4 cup sugar

Start Cooking

Make the Kugel

Yields 2 dozen muffins or 1 9- x 13-inch pan.

1. Preheat oven to 350°F. Grease or line muffin pans or a 9- x 13-inch baking pan; set aside.
2. Prepare the filling: Combine all ingredients in a medium bowl. Set aside.
3. Prepare the batter: Combine all ingredients in a second medium bowl. Whisk until smooth. Set aside.
4. Prepare the topping: Combine all ingredients in a small bowl. Stir to combine. Set aside.
5. Fill muffin cups with apple filling until they are two-thirds full, then pour batter over apples until cups are full. Sprinkle with almond topping.
6. Bake muffins for 30 minutes or 9- x 13-inch pan for 45 minutes, until the tops are set and lightly browned.

Credits

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