

# Quick & Easy

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## THE COSTCO WAY

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### RubyFrost® Apple Streusel Muffins

Makes 18 servings

#### Streusel Topping Ingredients:

½ cup walnuts, chopped  
¼ cup flour  
3 Tbsp sugar  
2 Tbsp butter, cubed, at room temperature  
¼ tsp cinnamon

#### Instructions:

In a medium bowl, combine walnuts, flour, sugar, butter and cinnamon. Mix with a fork until crumbly. Set aside.

#### Batter Ingredients:

1½ cups all-purpose flour  
½ cup sugar  
2 tsp baking powder  
1½ tsp cinnamon  
1 tsp allspice  
¼ tsp baking soda  
¼ tsp salt  
2 large eggs  
1 cup sour cream  
¼ cup butter, melted  
2 cups (approximately 1½ apples) RubyFrost® Apples, diced and unpeeled  
Streusel Topping

#### Instructions:

Heat oven to 375 F. Line a muffin pan with foil baking liners. In a large bowl, combine flour, sugar, baking powder, cinnamon, allspice, baking soda and salt. Mix. In a medium-size bowl, combine eggs, sour cream and butter. Whisk until blended. Stir in diced apple. Pour egg-apple mixture over flour mixture. Fold until all ingredients are moistened. Scoop batter into muffin cups. Top each muffin with about 2 tsp Streusel Topping. Bake for 20 minutes, or until browned and a toothpick inserted into the center comes out clean. Decorate with an apple chip (optional).

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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### **RubyFrost® Apple Chips**

Makes 4 Dozen

#### **Ingredients:**

2 RubyFrost® Apples, thinly sliced

1½ tsp sugar

½ tsp nutmeg

½ tsp cinnamon

½ tsp ginger

#### **Instructions:**

Preheat oven to 225 F. On a parchment-lined baking sheet, arrange apple slices. In a small bowl, combine sugar, nutmeg, cinnamon and ginger. Sprinkle sugar mixture over apple slices. Bake for 45 minutes to an hour, or until apples look dried and the edges are curled. Cool until crispy.

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