

## ***Idaho Apple Cheese Muffins***

- 2 cups all-purpose flour
- 1/4 cup granulated sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup shredded sharp cheese (4 oz.)
- 1 ***Idaho Red Rome Apple*** cored and coarsely chopped (about 1 1/2 cups)
- 1 carton (8 ounces) lemon low-fat yogurt
- 1/4 cup vegetable oil
- 2 eggs

Topping below

In large bowl, stir together flour, sugar, baking powder, salt, cheese, and ***Idaho Apple***; set aside. In small bowl, beat yogurt, oil, eggs together until blended; add flour to mix. Stir just until moistened. Divide batter evenly among 12 lightly greased 2 1/2 inch muffin cups (cups will be full).

Sprinkle with topping.

Bake in a 400°F oven for 20 to 25 minutes or until golden brown. Remove from pan; serve warm.

Topping: Stir together 1/4 cup brown sugar and 1/2 teaspoon cinnamon.