

**North Carolina Apple Growers Association**  
**Apple Recipe Contest**  
**Monday, October 16, 2017**

Third Place: Sarah Stallings, Raleigh

**Apple Biscuit Muffins (with Apple Cider Glaze)**

4 cups all-purpose flour  
4 boiled egg yolks  
2 Tbsp. baking powder  
½ tsp. kosher salt  
6 Tbsp. sugar  
2 packets Alpine Spiced Apple Cider  
1 stick plus 4 Tbsp. butter cold and cut into small pieces  
1 1/3 cup half and half  
4 Tbsp. apple cider  
2 cups apples, finely chopped

Combine flour and apple cider packets. Then add egg yolks, baking powder, salt, and sugar into the mixture. Put the butter cut into pieces in the flour mixture. Using a pastry cutter or fork, blend the butter into the dry flour mixture until the butter is mixed in well.

Add into the bowl the half and half, apple cider and the full 2 cups of chopped apples. Mix well. Spray muffin tins with non-stick cooking spray and fill them with biscuit batter about 2/3's full. Bake at 350 degrees for 20-22 minutes. Drizzle the apple cider glaze on top and serve. Enjoy!

**Apple Cider Glaze**

1 cup powdered sugar  
1 cup apple cider  
½ tsp. cinnamon

Simmer the cider with the cinnamon in a sauce pan until it is about ¼ cup. Add ¼ cup cider to powdered sugar, 2 Tbsp. at a time. Whisk and drizzle over warm biscuit muffins.