

APPLE MINCEMEAT MUFFINS

2 cups all purpose flour
2/3 cup sugar
1 tablespoon baking powder
1/4 teaspoon salt
2 large eggs
1/2 cup whole milk
6 tablespoons (3/4 stick) unsalted butter, melted, cooled
1 tablespoon grated orange peel
2/3 cup GOOD EATS Apple Mincemeat

Preheat oven to 400°F. Line twelve 1/3-cup muffin cups with paper liners. Mix first 4 ingredients in large bowl. Whisk eggs, milk, butter and orange peel to blend in medium bowl; whisk in mincemeat. Add to dry ingredients; stir until just blended. Divide batter among prepared cups. Bake until muffins are light golden brown and tester inserted into center comes out clean, about 25 minutes. Transfer to racks and cool slightly. Serve warm or at room temperature.