

Microwave Bisquick Apple Muffins

1 egg
2 cups Bisquick
2/3 cup sugar
1 tsp. Tupperware Cinnamon-Vanilla spice
1/3 cup apple butter

2/3 cup milk
2 Tbsp. vegetable oil
1 small apple
Melted Butter
Sugar / Cinnamon-Vanilla mixture



- Measure all ingredients with Tupperware Measuring Cups and Spoons.
- Peel apple using a Tupperware Twistable Peeler.
- Using a Tupperware Chef Series Paring or Utility Knife, core the apples and cut into eighths.
- Place apple in the Tupperware Chop 'n Prep and pull handle 3-4 times until chopped, but not too fine.
- Mix apple with all other ingredients in a Tupperware Mix 'n Store pitcher.
- Spoon a small amount of batter into the Tupperware Breakfast Maker and microwave about 2 minutes.
- Brush top with butter and sprinkle with a mixture of sugar and Cinnamon-Vanilla
- For variety, try blueberries instead of apples

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