

Apple Crumble Muffins

Season: Winter

Serves: 24 mini muffins (or 12 regular size)

Equipment: Measuring cups and spoons Scales Small saucepan 2 large mixing bowls 1 medium mixing bowl Sieve Whisk Spatula 2 x silicon mini muffin tray Baking tray Teaspoons Cooling racks	Ingredients: <u>Muffin batter</u> 1 ½ cups self-raising flour ½ cup rolled oats ½ cup raw sugar ½ teaspoon ground cinnamon 2 cups stewed apple pieces 125g butter, melted 2 eggs, lightly whisked ½ cup vanilla yoghurt ½ cup milk Extra butter to grease muffin holes <u>Crumble topping</u> 1/3 cup plain flour 40g cold butter, chopped 2 tablespoons oats 2 tablespoons raw sugar ½ teaspoon ground cinnamon
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What to do:

1. Preheat oven to 180°C, eco fan function. Grease muffin holes using paper towel and a little butter or margarine. Place muffin trays onto baking tray and set aside.
2. Melt 125g butter in a small saucepan. Set aside to cool a little.
3. Sift self-raising flour and cinnamon into a large bowl, add oats and raw sugar. Mix until evenly combined. Add apple pieces and toss in the flour mixture.
4. In a separate bowl add egg and whisk lightly. Add yoghurt and milk and whisk, then add melted butter and whisk again until thoroughly combined.
5. Add wet ingredients to dry and mix with the spatula until just combined. Do not overmix or the muffins will become tough. Divide batter evenly among the muffin pans (use teaspoons).
6. To make the crumble topping, place flour and butter into a medium mixing bowl. Use your fingertips to rub and squeeze the butter into the flour until the mixture is in pea sized pieces. Add oats, cinnamon and sugar and keep rubbing/squeezing together until small lumps have formed. Sprinkle evenly over the top of the muffins
7. Bake for around 18-20 minutes until golden and the top of the muffin bounces back when lightly touched in the middle.
8. Cool on racks.