

Apple Cinnamon Muffins

Ingredients

- 2 cups plain flour
- $\frac{1}{2}$ cup oat bran
- 3 $\frac{1}{2}$ tsp baking powder
- 1 tsp cinnamon powder
- $\frac{1}{2}$ cup caster sugar
- 1 egg
- 1 $\frac{1}{2}$ cups buttermilk
- 85g butter, melted
- 1 cup peeled and sliced apples
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- TOPPING
- 1 tbsp brown sugar
- 1 tbsp caster sugar
- 1 tsp cinnamon powder
- 2 tbsp oats

Method

Preheat oven to 200 degrees celsius. In a mixing bowl add flour, baking powder, caster sugar and cinnamon.

Whisk buttermilk ,egg and melted butter. Add to mixture

Stir through your apple. Place into cupcake papers. Mix together the topping ingredients - try not to eat them before you sprinkling on top of the muffins.

Cover the muffins with the mixture before putting in the oven for 15 minutes.