

# Mini Apple Muffins



## *Ingredients*

300g (2 cups) plain flour

1 tbs baking powder

2 tsp ground cinnamon

$\frac{1}{2}$  cup brown sugar

2 medium (about 375g) Granny Smith apples, cored, peeled, chopped

1 tsp lemon rind

125g butter or margarine, melted, cooled

2 eggs, lightly whisked

185mls (3/4 cup) milk

*Preheat oven to 180°C. Brush the pans with melted butter or margarine to lightly grease. Alternatively, line the pans with paper muffin cases.*

*Sift the plain flour, baking powder and cinnamon together into a large bowl. Stir in the brown sugar, apples and lemon rind until well combined.*

*Whisk together the butter or margarine, eggs and milk until well combined. Add the milk mixture to the flour mixture and stir with a large metal spoon until just combined. It is important that the ingredients are only just combined. If the mixture is over-mixed, the cooked muffins will have a tough texture.*

*Spoon the mixture evenly into the muffin pans.*

*Bake the muffins in preheated oven for 20 minutes or until golden and cooked through. To test if they are cooked, insert a skewer into the centre of one - if it comes out clean, it is ready*