

# Apple and Cinnamon Muffins

Bialik College Kitchen Garden Program



## Ingredients:

- 2 cups of Plain flour
- 1 tablespoon baking powder
- 2 teaspoons ground cinnamon
- 2/3 cup brown sugar, firmly packed
- 2 medium apples, cored, peeled and diced
- ¾ cup raisins
- 125g butter, melted, cooled
- 2 eggs, lightly whisked
- ¾ cup milk

## Equipment:

- chopping board
- cook's knife
- peeler
- metric measuring cups/spoons
- metric scales
- mixing bowl
- whisk
- spatula
- small saucepan
- 12 medium muffin tray
- paper muffin cases

## Method:

1. Preheat oven to 180C.
2. Prepare all ingredients as stated above.
3. Line muffin pan with paper muffin cases.
4. Sift plain flour, baking powder and cinnamon together into a large mixing bowl.
5. Stir in the brown sugar, apples and raisins until well combined.
6. Whisk together the eggs, milk and cooled butter in a separate mixing bowl until well combined.
7. Add the milk mixture to the flour mixture and stir with a spatula until just combined.
8. Spoon the mixture evenly into muffin cases.
9. Bake muffins in preheated oven for 20 minutes or until golden and cooked through. Test with a skewer.
10. Stand in tray for 2-3 minutes before turning onto a wire rack.