

# Apple Muffins

Preheat  
180°C

1

Prepare

100g caster sugar  
100g soft margarine  
2 eggs  
100g self raising flour  
1 tsp baking powder  
1 eating apple  
1 tsp cinnamon  
1 tsp demerara sugar

2

Cut



Cut the apple in half and remove the core – dice into small diced pieces.

3

Cream



Cream 100g sugar and 100g margarine together with the plastic spoon until light and fluffy.

4

Bea



In a small bowl, crack the eggs and beat with a fork

5

Mix



Add beaten eggs to bowl. Add a tablespoon of flour to stop the mixture from curdling.

6

Add



Add the remaining flour and fold into the mixture.

7

Divide



Place 2 tsp mixture into each muffin case

8

Place



Arrange the apple pieces over the cake mix and sprinkle with cinnamon sugar

9

Bake  
for 15



Bake till golden Brown – about 15 minutes

10

Finish

