



APPLE AND CHOCOLATE MINI MUFFINS

Season:	All year
From the garden:	Apples, eggs
Type:	Baking
Difficulty:	Easy
Country of origin:	
Serves:	around 36 mini muffins
Source:	Andrea Habacht, GTT kitchen specialist

Equipment

- *chopping board and knife
- *measuring cups and spoons
- *wooden spoon
- *whisk
- *bowl
- *grater
- *mini muffin tins
- *tea spoons

Ingredients

- *2 cups plain flour
- * $\frac{1}{3}$ cup cocoa
- *1 tsp baking powder
- *1 tsp baking soda
- *125 g butter or margarine
- *1 cup brown sugar
- *2 eggs
- *1 tsp vanilla extract
- * $\frac{3}{4}$ cup milk
- *3 med. or 2 large apples
- *oil spray

Method

- 1.preheat oven to 180 degrees

2. cut the apples into quarters, remove the core and grate the apples (you can grate the skin or just grate the inside of the apple and throw the skin in the compost)
3. soften the butter in the microwave
4. using a wooden spoon, cream the butter and the sugar
5. add the eggs and using the whisk, beat until combined
6. add all the other ingredients and mix using the wooden spoon
7. spray the muffin tins with oil spray
8. spoon a heaped teaspoon of mixture into each muffin hole
9. place muffin tins into oven and bake for 10-12 minutes until will risen and firm to the touch
10. remove from the tins and dust with icing sugar

Notes: Can be baked as a cake in a loaf tin. Increase the baking time to 45 minutes or till a skewer inserted comes out clean

Skills: measuring, *mixing*, *grating*