



APPLE, LEMON AND CINNAMON MINI MUFFINS

Season: Any
From the garden: Apple (frozen), lemon
Type: Snack
Difficulty: Easy
Country of origin: USA
Serves: 30 mini muffins
Source: foodfromportugal.com

Equipment

- *chopping board and knife
- *citrus juicer
- *citrus zester
- *measuring cups and spoons
- *mixing bowl and spoon
- *whisk
- *food processor
- *mini muffins tins

Ingredients

- *2 apples
- *1 tsp cinnamon
- *1 lemon
- * $\frac{3}{4}$ cup sugar
- *4 eggs
- *1 $\frac{1}{4}$ cup self raising flour

Method

- 1.preheat oven to 180 degrees
- 2.peel the apples and remove the core. Cut the apples into smallish cubes
- 3.put apple cubes with the cinnamon into the food processor bowl and blitz to a puree
- 4.break the eggs into a bowl and whisk them with the sugar until creamy
- 5.add the zest and juice of one lemon and the pureed apples to the egg/sugar mixture and whisk till combined
- 6.mix in the flour

7.oil the muffin tins and dust with a little bit of flour

8.spoon mixture into the muffin tins and bake for around 10 min. until firm to the touch and lightly browned

9.dust with icing sugar

Skills: *measuring, chopping, juicing, zesting, using a food processor*