



APPLE AND CINNAMON MINI MUFFINS

Season: Autumn
From the garden: Apples, eggs
Type: Baking
Difficulty: Easy
Country of origin: USA
Serves: 36 mini muffins
Source: justamumnz.com

Equipment

- *chopping board and knife
- *grater
- *mixing bowls and spoon
- *measuring spoons and cups
- *Whisk
- *mini muffin tins
- *tea spoons
- *spatula
- *pastry brush

Ingredients

- *3 medium apples
- *2 ½ cup plain flour
- *¾ cup brown sugar
- *3 tsp baking powder
- *½ tsp baking soda
- *2 tsp cinnamon
- *1 cup milk
- *2 eggs
- *125 g butter-melted
- *1 tsp vanilla extract
- *oil for greasing
- *icing sugar plus extra cinnamon for dusting

Method

- 1.preheat oven to 200 degrees**
- 2.wash apples and grate 2 of them, cut the other one into small pieces (no need to peel apples)**
- 3.add all the wet ingredients, plus the apples into one bowl and the dry ingredients into another bowl**
- 4.mix the ingredients in each bowl and then add the two sets of ingredients together**
- 5.mix gently, don't over mix**
- 6.brush the muffin tins with oil and use 2 tea spoons to fill the tins with the batter. Make sure to put the same amount in each muffin hole**
- 7.bake for around 10 minutes till firm to the touch**
- 8.remove the muffins from the tin and dust with a icing sugar/cinnamon mixture**

Notes:

Skills: measuring, *mixing, grating, chopping*