

## APPLE & OAT MUFFINS

Heat oven to 190° C/375° F/Gas 5

Cooking time 30-35 minutes

This batter makes 12 large muffins or 18 smaller ones

### INGREDIENTS ( FOR THE TOPPING)

50g PLAIN FLOUR

50g PORRIDGE OATS

50g DEMERARA OR BROWN SUGAR

50g UNSALTED BUTTER (AT ROOM TEMP)

### INGREDIENTS (FOR THE BASE)

250g PLAIN FLOUR

25g PORRIDGE OATS

175g CASTER SUGAR

2 tsp BAKING POWDER

150g UNSALTED BUTTER (MELTED)

FINELY GRATED ZEST OF A LEMON

2 EGGS

100ml MILK

1 LARGE EATING APPLE ( USE A QUITE TART ONE)

CUT INTO SMALL PIECES (ABOUT 1 cm)

### METHOD

- **Make the crumble topping** Put the oats, sugar & flour in a mixing bowl and combine. Cut the butter into pieces, add to the dry mix, rub in with finger tips until the mixture looks like coarse crumbs.
- **Now make the base**, Put the flour, oats, sugar, baking powder & lemon zest into a mixing bowl & combine. Gently melt the butter in a pan or microwave, leave to cool. Beat the eggs and milk in a bowl with a fork until just combined. Add the melted butter & milk mixture to the dry ingredients and gently stir until just combined.
- Spoon the mixture equally into the paper cases in the muffin tin. Fill the top of each muffin with some of the chopped apple & press down into the mixture ( the apple should remain visible). Cover with the crumble topping and add more apple on the top to show. Press down gently onto the base.
- Bake for 30/35 mins. until golden and just firm when gently pressed
- Leave for 4/5 mins before placing on a rack to cool
- **TRY USING PINK RHUBARB IINSTEAD OF APPLE FOR A DELICIOUS ALTERNATIVE**