

Apple & Cinnamon Muffins



Makes 12

Prep 25 mins

Cooking 15 mins

Easy

Ingredients

125g plain flour
125g wholemeal flour
125g soft light brown sugar
2 tsp baking powder
2 tsp ground cinnamon
2 eggs, beaten
100ml yogurt
100ml vegetable oil
2 apples, grated
handful of pecans, chopped
serve with crème fraîche, ice cream, yogurt or double cream

You can swap out the wholemeal for plain flour in this recipe, but we think it adds lovely nuttiness and texture

1. Heat the oven to 180C/fan 160C/gas 4 and line a 12-hole muffin tin with paper cases.
2. Tip the flours into a bowl with the sugar, baking powder, cinnamon and a pinch of salt. Add in the eggs, yogurt, oil and grated apple, and mix well. Fold the pecans into the batter.
3. Divide between the cases & bake for 15-20 mins or until risen and golden on top.
4. Serve with crème fraîche, ice cream, yogurt or double cream