

APPLE ISLE MORNING MUFFINS

Enjoy this Tassie inspired, Nutella®-topped take on the morning muffin.

EASY	20	30-35	12

Ingredients

- 375g self-raising flour
- 1 tsp baking powder
- 1 tsp ground cinnamon
- 220g caster sugar
- 125ml neutral oil (we used grapeseed oil)
- 1 egg
- 125ml milk
- 1/2 tsp vanilla bean paste
- 150g tinned apple slices, diced
- Sea salt
- 15g (1 tbsp) Nutella® per portion, to serve

CRUMBLE

- 75g plain flour, sifted
- 60g cold butter, cubed
- 2 tbsp caster sugar

Instructions

1. Preheat oven to 180°C (160°C fan). Line a 12-hole standard muffin tin with paper liners.
2. Combine flour, baking powder, cinnamon, sugar and a pinch of salt in a large bowl.
3. In a large bowl whisk together oil, egg, milk and vanilla. Pour the liquid ingredients into the dry ingredients and mix until just combined. Fold the diced apple through batter then divide between liners.
4. To make the crumble, combine flour and butter in a bowl. Use fingers to rub the butter into the flour until the mixture resembles breadcrumbs. Stir through the sugar. Sprinkle crumble evenly over the muffins then bake for 30–35 minutes or until cooked when tested with a skewer.
5. Remove from tin and cool on a wire rack before drizzling each muffin with 15g (1 tbsp) Nutella®, to serve.