

Whitworths

Apple & Sultana Muffins



INGREDIENTS

100g **Whitworths Sunshine Sultanas**
200g self raising flour
1 tsp baking powder
1 tsp ground cinnamon
75g caster sugar
1 eating apple, cored and chopped into small pieces
2 medium eggs, beaten
150ml natural yogurt
75g unsalted butter, melted
15g demerara sugar

 Makes 12  Prep 10-15 mins  18-20 mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 200°C/Fan 180°C/Gas Mark 6 then line a 12 hole muffin tin with cases.
- ♥ Sieve the flour, baking powder and cinnamon into a bowl, add the sugar, apple and sultanas then mix well.
- ♥ Mix the beaten eggs with the yogurt and butter then stir into the dry ingredients to mix together (don't over mix though as it can toughen the muffins).
- ♥ Divide the mixture between the muffin cases, almost filling them to the top then sprinkle with demerara sugar.
- ♥ Bake for 18-20 minutes until risen and golden.
- ♥ Leave to cool then serve and enjoy!

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Happy Baking!