



Apple Muffins

Equipment:

Measuring cups and spoons
Mixing bowl
Scale
Food processor
Muffin trays
Knife
Chopping Board

Ingredients:

200 g Plain Flour
100g White Sugar
50g Brown Sugar
1 1/2 tsp Baking Powder
1/2 tsp Salt
90ml Milk
80ml Vegetable Oil
1 Lge Egg
2 Lge Apples
5 Drops Vanilla Essence

Method:

Preheat oven to 200°C. Lightly grease 2 muffin trays

1: Measure flour, sugars, baking powder & salt into a mixing bowl

2: Peel & cut apples into small pieces

3: Measure out milk & oil into a bowl. Add beaten egg.

4: Add liquid ingredients to dry ingredients and mix.

5: Add vanilla and apple pieces and mix.

6: Spoon into muffin trays

7: Bake for 20 mins or until golden brown

