

Apple Muffins

2 eggs
100g butter or margarine
100g caster sugar
100g self-raising flour
1tsp baking powder
50g golden syrup
1 large cooking apple
Large pinch of ground cinnamon

Method:

1. Preheat the oven to 200°C. Put some muffin cases into a muffin tin and set aside. Crack the eggs into a small bowl and whisk well with a fork.
2. Mix the butter and the sugar together in a large mixing bowl until the mixture is smooth and combined.
3. Add half of the whisked eggs to the butter and sugar mixture and mix well. Sift half of the flour into the mixture and mix well again. Add the baking powder and the remaining egg and sifted flour and mix until everything is combined. Add the golden syrup and mix in well.
4. Peel and chop the apple into quarters, remove the core and grate or chop finely. Add the cinnamon and chopped/grated apple to your mixture and mix well.
5. Using a dessert spoon, fill each muffin case three quarters full with the apple cake mixture. Place them in the pre-heated oven for 20-25 mins. Remove from the oven and allow to cool on a wire cooling rack.