

Apple & Honey Muffins

Year 6 – Summer Term

Ingredients

- 150 g Plain flour
- $\frac{1}{4}$ teaspoon cinnamon
- $\frac{1}{2}$ tablespoon baking powder
- $\frac{1}{2}$ Bramley apple, peeled, cored and cut into 1cm cubes
- 55g butter - melted
- 1 egg
- 50g honey
- 75g natural yogurt

Method

1. Pre heat oven to 190*c
2. Line your muffin tin with the 6 muffin cases
3. Peel and Cut the apple into 1cm cubes - set aside.
4. Mix all dry ingredients together in the red mixing bowl: flour, cinnamon, baking powder, and the apple pieces.
5. Crack your egg into a small, coloured bowl.
6. In your measuring jug, mix the wet ingredients together: yogurt, egg, honey and the cooled melted butter.
7. Add the wet ingredients into the dry ingredients. Do not stir too much, the mixture shouldn't be too smooth.
8. Fill each muffin case with equal amounts of mixture
9. Bake for 15 minutes.
10. Once cooled, bag up to take home



Equipment



Hints and tips

N B

Muffin cases
Plastic bags