

Ingredients - makes 12 large Muffins

- 125g butter – melted and cooled
- 3 eggs – beaten with a fork
- approx. ½ cup milk
- 2 cups self-raising flour (300g)
- ½ cup plain flour (75g)
- ½ teaspoon bicarbonate of soda
- ¾ cup sugar plus extra for topping (250g)
- 2 small apples
- 1 teaspoon cinnamon
- ½ cup oats
- 12 muffin papers

Method

Pre-heat oven to 200 C

- Place 12 muffin papers into a muffin tin
- Melt the butter and cool
- Peel, core and dice apples
- Beat the eggs with a fork
- Mix the butter, eggs and milk together
- Place all ingredients in a very large bowl and gently mix until fully combined. (Do not beat or try to make the mixture look like a creamy cake mix!)
- Place in muffin papers and sprinkle the top with extra caster sugar, oats and cinnamon
- Bake for approx. 20 minutes until golden brown and firm to touch