

APPLE CRUMBLE BREAKFAST MUFFINS

Makes 12 Muffins

INGREDIENTS

For the apple muffins:

- ½ cup butter, room temperature
- ¾ cup brown sugar
- 2 large eggs
- 1 tsp Moir's Vanilla Essence
- 2 cups Sasko Cake Flour
- 2 tsp Moir's Baking Powder
- ½ tsp salt
- 1 tsp ground cinnamon
- ½ cup BOKOMO Nature's Source Granola
- ½ cup milk
- 2 cups peeled, chopped and cubed apple

For the crumble:

- 1½ cups BOKOMO Nature's Source Granola
- ¼ cup butter, melted
- 2 tbsp honey

Serving suggestion:

- Butter
- Honey

METHOD

For the apple muffins:

1. Preheat oven to 170°C and fill a regular-sized muffin tray with muffin cups.
2. In a medium bowl, beat together butter and sugar using an electrical whisk.
3. Beat in the eggs one at a time, then beat in the vanilla essence.
4. In a separate bowl, sift together flour, baking powder, salt and cinnamon and add the granola. Fold dry ingredients into the wet ingredients until just combined (don't overmix).
5. Stir in the milk until lump-free, without overmixing.
6. Fold in the apple cubes, then spoon the batter into each muffin cup until ¾ full.



For the crumble:

1. Pour BOKOMO granola into a bowl and stir in melted butter and honey.
2. Sprinkle granola crumb over each muffin to cover.
3. Bake muffins for about 30 minutes, until the tops are golden and a toothpick inserted into the centre comes out clean.
4. Allow the muffins to cool in the muffin tray for 5 minutes before transferring to a wire rack.

Serving suggestion:

1. Serve the apple crumble muffins while still warm, cut in half and spread with butter and a drizzle of honey. Serve with a cup of tea and ENJOY!