

APPLE CRUMBLE LOAF

Makes 1 loaf

Hands-on time: 30 minutes

Hands-off time: 1 hour 40 minutes

INGREDIENTS

For the batter:

1 cup White Star Instant Vanilla Flavoured Maize Porridge

½ cup self-raising flour

1 tsp ground cinnamon

⅓ cup melted salted butter

1 cup brown sugar

1 large egg

1 cup plain yoghurt

1 cup peeled and diced apples

For the crumble:

½ cup White Star Instant Vanilla Flavoured Maize Porridge

¼ cup brown sugar

½ tsp ground cinnamon

3 tbsp melted salted butter

For the yoghurt drizzle icing:

½ cup plain yoghurt

¼ cup brown sugar

Serving suggestion:

Orange juice

METHOD

1. Preheat the oven to 180°C and line a loaf tin with baking paper, overhanging on the sides.
2. Sieve the White Star Instant Vanilla Flavoured Maize Porridge, self-raising flour and cinnamon together.
3. In a different mixing bowl, use a wooden spoon or hand mixer to cream the butter and sugar together for 1 minute until light and fluffy. Mix in the egg and yoghurt.
4. Fold the dry mixture into the wet mixture. Fold in the apples.
5. Spoon the mixture into the prepared tin and smooth out the top.
6. To make the crumble, stir the White Star Instant Vanilla Flavoured Maize Porridge, sugar, cinnamon and butter together until crumbly. Spoon over the batter.
7. Bake the loaf for 1 hour 15 minutes until golden and a skewer inserted into the centre comes out clean. **Chef's Tip: If after 20 minutes the loaf is browning too quickly then cover with foil.*
8. Cool the loaf in the pan for 20 minutes, before lifting it out with the baking paper and transferring to a wire rack to cool completely.
9. To make the yoghurt drizzle, stir the yoghurt and brown sugar together until smooth. Add a splash of water to thin it out to a drizzle consistency.
10. Drizzle the icing over the loaf. Serve it sliced with a glass of orange juice and ENJOY! **Chef's Tip: Store leftover slices in an airtight container. It will keep fresh for up to 3 days!*