Mini Apple Muffins

Difficulty: Easy

Fresh from the garden: Apples

Equipment:
- 24 hole mini muffin tray
- Patty pans
- Mixer
- Metric Measures
- Egg whisk
- Serving tray

Ingredients:
- 2 cups self raising flour
- ½ cup caster sugar
- 1 egg, beaten
- ¼ cup vegetable oil
- 1 cup milk
- Prepared apples
- Icing sugar

What to do:

Preheat oven to 200 C.

Place patty pans in muffin tray.

Place all ingredients into the bowl of the mixer.

Mix until just combined.

Using two teaspoons fill the patty pans two thirds full.

Bake in the oven for approximately 10 minutes until golden brown or until an inserted skewer comes out clean.

Leave to cool in the tray for 5 minutes.

Once cooled, place on a serving tray and dust lightly with icing sugar.