

APPLE AND CUSTARD MUFFINS



INGREDIENTS

- 45g butter, melted
- 1 cup self raising flour
- 1/2 cup plain flour
- 1/2 tsp cinnamon
- 1/3 cup caster sugar
- 1 egg, beaten lightly
- 2/3 cup milk
- 1/3 cup packaged thick custard
- 100g canned pie apples
- 2 tb brown sugar
- 1/2 tsp cinnamon, extra

METHOD

Preheat oven to 200°C

1. Adjust shelves in oven to a shelf in the middle of the oven and all other shelves below that one.
2. Grease muffin tray and line with paper patty cases.
3. Combine butter, flours, cinnamon, caster sugar, egg and milk in large bowl, **stir until just combined**.
4. Divide **half** the mixture among 9 holes of prepared muffin pan. Make well in centre of each muffin, **drop 1 level tsp of custard and 1 tsp of apple** into each well.
5. Top with remaining muffin mixture.
6. Sprinkle with combined brown sugar and extra cinnamon.
7. Bake in a moderately hot oven (200°C) about 25 minutes.
8. Stand muffins in pan for a few minutes before turning onto wire rack.