

## **Bramley, Cinnamon and Walnut Muffins**

Makes 12

Preparation time: 20 minutes

Cooking time: 25 minutes

300g self-raising flour

2tsp baking powder

1tsp ground cinnamon

75g golden granulated sugar

50g chopped walnuts

2 Bramley apples, around 450g

2 medium eggs

200ml semi-skimmed milk

75g butter, melted and cooled



1 Preheat the oven to 200 °C (180°C fan oven) gas mark 6. Line a 12-hole muffin tin with muffin paper cases.

2 Sift the flour, baking powder and cinnamon into a bowl, add the sugar and walnuts.

3 Peel and core the apples, then dice and add to the dry ingredients.

4 Beat the eggs and milk together, then add to the bowl with the butter. Use a large metal spoon to quickly fold all the ingredients together. Don't overmix or beat the mixture or the muffins will have a heavy texture when baked.

5 Spoon the mixture evenly among the paper cases, then bake in the oven for 25minutes until golden and firm. A skewer inserted into the centre will come out clean when they're ready. Cool on a wire rack before serving warm or cold.