



## Bramley and Fudge Muffin

Wykeham Arms - Winchester, Hampshire

 **Preparation time:**

 **Cooking time:**

 **Serves:**

### **Ingredients**

200g plain flour  
10g baking powder  
40g butter  
80g demerara sugar  
1 large egg  
150ml milk  
1 large Bramley apple  
1 stick finger of fudge (diced)

### **Tuile**

50g plain flour  
50g icing sugar  
1 egg white  
25g melted butter

1. Sift the dry ingredients together into a bowl. Melt the rest of the ingredients in a pan over a low light then add the dry ingredients, combining quickly.
2. Finely grate the Apple, squeeze out slight then add to the mix with diced fudge. Bake in mini muffin moulds at 200°C until cooked.

Mix items together and chill before use.

