

Apple and Blackberry Muffins

Laura, 6th Class

Makes approximately 12 to 15 muffins

OVEN: 190°C / 25-30 minutes

Ingredients

- 100g softened butter
- 90g sugar
- 2 large eggs
- 175g self-raising flour
- 1 teaspoon baking powder
- milk to make a soft batter (about 50-100ml)
- Zest from 1 lemon
- 2 apples (ones that soften when cooked are better)
- small pot of fresh picked blackberries
- muffin cases



Method:

- Preheat the oven to 190°C.
- Place the muffin cases on a tray.
- Peel and chop the apple, place 4-6 pieces in each muffin case along with 4-6 blackberries, then sprinkle with sugar to taste.
- Beat together the butter and sugar, then add the eggs and beat for a few minutes until fluffy.
- Slowly add the flour, baking powder and milk until all the flour is absorbed and the mixture is soft, but not liquid.
- Add the zest of one lemon.
- Put about a tablespoon of cake mixture into each case to cover the fruit.
- Bake for 25-30 minutes, checking a skewer comes out clean to show the cake is cooked.
- Cool for 10 minutes... and ENJOY!