

# Apple muffins

 Prep: 15 mins  
Cook: 25 mins

 Easy

 Makes 12



## Ingredients

200g [self-raising flour](#)

1 tsp [baking powder](#)

1 tsp [cinnamon](#)

50g [wholemeal flour](#)

100g [golden caster sugar](#)

2 [eggs](#)

125ml semi-skimmed milk

4 tbsp [sunflower oil](#)

2 [apples](#) , grated

## METHOD

### STEP 1:

Heat oven to 180C/160C fan/gas 4. In a large bowl mix the self-raising flour, baking powder, cinnamon, wholemeal flour and golden caster sugar.

### STEP 2:

In another bowl, mix the eggs, semi-skimmed milk and sunflower oil. Pour the wet ingredients into the dry and mix well, then stir in the grated apples.

### STEP 3:

Divide the mix between 12 muffin cases and bake for 25 mins. Cool on a wire rack.

# APPLE CRUMBLE

## INGREDIENTS

> 1 lb 8 oz (700 g) Bramley apples

> 8 oz (225 g) Cox's apples

> 1 oz (25 g) light brown soft sugar

> 1 level teaspoon ground cinnamon

> ¼ level teaspoon ground cloves

### For the crumble:

> 4 oz (110 g) whole almonds, skin on

> 3 oz (75 g) chilled butter, cut into small dice

> 6 oz (175 g) self-raising flour, sifted

> 2 level teaspoons ground cinnamon

> 4 oz (110 g) demerara sugar

### To serve:

> custard or pouring cream

## METHOD

Begin by preparing the apples.

I always find the best way to do this is to cut them first in quarters, then pare off the peel with a potato peeler and slice out the cores. Now cut them into thickish slices and toss them in a bowl with the sugar, cinnamon and ground cloves, then place them in the baking dish and put to one side. Next make the crumble, which couldn't be simpler, as it is all made in a processor. All you do is place the butter, sifted flour, cinnamon and sugar in the processor and give it a whiz till it resembles crumbs.

If you don't have a processor, in a large bowl, rub the butter into the sifted flour until it resembles crumbs, then stir in the cinnamon, sugar and almonds, which should be fairly finely chopped by hand. Now simply sprinkle the crumble mixture all over the apples, spreading it right up to the edges of the dish, and, using the flat of your hands, press it down quite firmly all over; the more tightly it is packed together the crisper it will be. Then finish off by lightly running a fork all over the surface. Now bake the crumble on the centre shelf of the oven for 35-40 minutes, by which time the apples will be soft and the topping golden brown and crisp.

Leave it to rest for 10-15 minutes before serving, then serve it warm with custard or pouring cream.

