Mini Apple Muffins

Ingredients

- 300g (2 cups) plain flour
- 1 tbs baking powder
- 2 tsp ground cinnamon
- ½ cup brown sugar
- 2 medium (about 375g) Granny Smith apples, cored, peeled, chopped
- 1 tsp lemon rind
- 125g butter or margarine, melted, cooled
- 2 eggs, lightly whisked
- 185mls (3/4 cup) milk

Preheat oven to 180°C. Brush the pans with melted butter or margarine to lightly grease. Alternatively, line the pans with paper muffin cases.

Sift the plain flour, baking powder and cinnamon together into a large bowl. Stir in the brown sugar, apples and lemon rind until well combined.

Whisk together the butter or margarine, eggs and milk until well combined. Add the milk mixture to the flour mixture and stir with a large metal spoon until just combined. It is important that the ingredients are only just combined. If the mixture is over-mixed, the cooked muffins will have a tough texture.

Spoon the mixture evenly into the muffin pans.

Bake the muffins in preheated oven for 20 minutes or until golden and cooked through. To test if they are cooked, insert a skewer into the centre of one - if it comes out clean, it is ready.