

Apple and Blackberry Crumble Top Muffins

Ingredients

Dry Mix

- 400g Plain Flour
- 300g Caster Sugar
- 1 tbsp. Baking Powder

Wet Mix

- 300g Melted Butter

- 250g Buttermilk
- 3 Eggs

Crumble Topping

- 25g Rolled Oats
- 55g Brown Sugar
- 2 tbsp. Flour
- 25g Butter



Method

1. Heat the oven to 180°C/Fan - 160°C.
2. Sift the flour, baking powder and sugar into a bowl.
3. Melt the butter and stir in the buttermilk. Whisk in the eggs to the buttermilk mixture.
4. Add the egg mix into the flour along with the fruit and chocolate, if using.
5. Gently mix through. Over mixing will cause tough and chewy muffins.
6. Lumps are ok !!
7. Spoon the mixture into muffin cases.
8. Top with crumble topping, or leave plain.
9. Bake for 25-30 minutes.

Notes

Nutrition: per muffin

Kcal	Fat	Saturates	Carbs	Sugars	Fibre	Protein	Salt
263	9.6g	5.6g	42.7g	21.7g		16g	0.5g