

Toffee apple muffins

Cuisine: English
Food category: Desserts

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Program steps

Preheating: 190 °C

1

Hot air

100 %

Termination by time

00:20 hh:mm

190 °C

100 %

Ingredients - number of portions - 12		
Name	Value	Unit
eggs	2	pcs
caster sugar	70	g
milk	240	g
butter, melted	100	g
plain flour	300	g
baking powder	10	g
salt	1	g
cinnamon	1	g
apples, peeled, cored, finely chopped	2	pcs
shop-bought toffee pieces	180	g

Directions

Preheat the oven to 190C on hot air and line a 12-hole muffin tin with paper cases.

Mix the eggs, sugar, milk and melted butter in a large bowl. Sift the flour, baking powder, salt and cinnamon into the bowl. Stir well to combine.

Add the chopped apple and lightly mix.

Using half of the mixture, quarter-fill each of the muffin cases with the mixture and top with a few pieces of toffee. Cover with the remaining filling so the cases are half full. Bake for 20 minutes until well risen and golden. Transfer to a wire rack to cool. Serve warm or cold.

Recommended accessories



Muffin form