

APPLE AND RHUBARB MUFFINS.

EQUIPMENT:

Kitchen aid mixer	spatula
Muffin tins	spray oil
Kitchen scales	measuring spoons

INGREDIENTS:

125gm butter (or margarine)	150 gm caster sugar
225gm Self Raising flour	2 eggs
$\frac{1}{2}$ cup milk	2 grated apples
An amount of cooked rhubarb	

METHOD:

Attach the paddle beater to the kitchen aid mixer

Measure and weigh out all dry ingredients and place in the bowl of electric mixer.

Add the butter, eggs and milk.

Grate the apples and add to mix.

Place the splash guard on the mixer bowl and turn the mixer on low when the mix comes together turn the mixer up to high speed and beat until creamy in consistency. This does not take long and you should not overbeat this mix.

Place a few spoons full of rhubarb into mix and swirl through with a spoon.

Grease the muffin tin with spray oil and place heaped teaspoons of mix into each hole.

Place in the oven and cook at 160 degrees for approx. 15 -20 mins.

The muffin will spring back if you gently press your finger into the centre to test if it is cooked.

If you have any leftover rhubarb add a little bit to the muffin before you serve.

NB:

This cake mix is a quick mix some tips are:

Butter and eggs at room temperature, where possible. Margarine works very well in this recipe.

Mix until the mix is creamy do not overbeat.

To make the cake other flavours just add various kinds of fruit.eg

Orange rind lemon rind, berries, bananas, it is a very forgiving and adaptable mix. It can be made into small muffins or large batch cakes/