



## SHOPPING LIST

### Crumble Topping

**30g** Porridge Oats  
**30g** Plain Flour • **30g** Sugar  
**30g** Margarine

### Muffin

**400g** Self-Raising Flour  
**225g** Granulated Sugar  
**340g** Margarine - melted  
**175ml** Semi Skimmed Milk  
**2x** Eating Apples – grated  
**½ tsp** Ground Cinnamon  
**2x** Eggs

Active  
Canaries

Strategic  
partnership



## PLAYER MENU

TEAM:  
KOVACEVIĆ

## Apple and Cinnamon Crumble Muffin

### METHOD

1. To make the crumble topping, rub all the ingredients together to a breadcrumb consistency. Spread the mixture on a tray lined with baking parchment. Bake at 160°C for 15 minutes.
2. Break up any large lumps and set aside to cool.
3. To make the muffins, whisk the milk, eggs and melted margarine together.
4. Add the flour, cinnamon and sugar to the mixture then add the grated apples, careful not to overbeat the mixture.
5. Spoon the mixture into muffin cases and top with the crumble mixture.
6. Bake at 180°C for 30-40 minutes until golden and springy to touch.

MAKES 12

