

# Apple & Cinnamon Oat Crumble Muffins

Sarah's  
SLICE

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Sarah's servings: 10 Muffins or 12 Cupcakes  
Baking time: 30 minutes  
Sarah's skill: Easy

## Ingredients:

### Crumble topping

50g Plain flour  
50g Cold cubed butter  
1/4 tsp Bicarbonate of soda  
50g Soft brown sugar  
50g Porridge oats

### Cake

185g Plain flour  
1 Tsp Baking powder  
125g Caster sugar  
1 Large egg  
65g Sour cream  
115ml Sunflower/Vegetable oil  
75ml Milk  
1 tsp Cinnamon  
3 Eating Apples

## Method:

- Pre-heat the oven to 190 degrees centigrade (170 degrees fan).
- Put 10 muffin liners or 12 cupcake liners in a muffin tray.
- Crumble topping: In a large bowl place the flour, butter, bicarbonate of soda, soft brown sugar and porridge oats.
- Rub the butter into the dry ingredients until the butter is nearly gone - it does not have to be like fine breadcrumbs. Small pieces of visible butter is fine.
- Cake: Weigh all the dry ingredients into a large bowl then add all the wet ingredients and with a hand whisk mix until smooth.
- Peel and core the apples and cut into small pieces.
- Fold in the apples and then divide the batter equally between the liners.
- Sprinkle on the oat crumble mix - do not press down.
- Bake for 30 minutes or until a skewer comes out cleanly.

