



BREAKFAST MUFFINS WITH PEACHES

Makes about 8 small cupcakes or 4 big ones (pictured)

For the crumble:

25g butter
25g brown sugar
35g oat flakes

For the cake batter:

2 peaches
50g butter
80g brown sugar
1 egg
125g natural yoghurt
60g plain white flour
60g plain wholemeal flour (for pastries and cookies)
2 tsp baking powder
2 tbsp cinnamon
1 tsp vanilla extract
1 pinch salt

1. Preheat the oven to 180°
2. Prepare the crumble topping: melt the butter and mix it with the sugar and oat flakes. Put into an oven proof dish and bake for about 15 minutes or until the mix caramelizes. Remove from the oven and set aside until later.
3. Meanwhile prepare the cake batter: in a bowl combine the softened butter with the sugar until creamy. Add the egg, yoghurt and vanilla essence and mix until smooth. Mix the flour with the baking powder, cinnamon and salt. Gradually add to the egg mix and beat until creamy. Cut the peaches into chunks and carefully incorporate them to the batter.
4. Put cupcake papers into a cupcake mould and distribute the batter between them. Bake for 5 minutes.
5. After 5 minutes, take the cupcakes out of the oven and sprinkle some crumble on top of each one. Bake for a further 20 minutes or until nicely golden and a skewer inserted into a muffin comes out without any batter sticking to it

PLEASE NOTE: These muffins don't rise much in the oven, so make sure to fill your muffin tins to the top. Mine look so big since I used deep muffin tins, the size of two ordinary cupcakes.