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## SPICED APPLE MUFFINS

Prep: 50min – Makes 12 – Easy

3 apples  
125g butter, soft  
100g sugar  
2 tsp vanilla sugar  
3 eggs  
200g flour  
2 tsp baking powder  
½ tsp cinnamon + a pinch  
½ tsp powdered ginger  
a pinch of nutmeg  
2 tbsp milk  
1 ½ tbsp brown sugar  
2 tbsp quince jam

1. Preheat the oven to 160°C fan.
2. Core and peel the apples and cut into bitesized chunks. Set aside.
3. Put the butter, sugar and vanilla sugar into a bowl and mix. Add the eggs, one at a time and mix between additions.
4. In a separate bowl, mix the flour, baking powder, ½ tsp cinnamon, ginger and nutmeg. Gradually add to the wet ingredients, mixing between additions and adding the milk and half the apple chunks at the end. Mix into a smooth dough.
5. Line a muffin tin with 12 cupcake cases. Fill each case with batter and decorate the top with the remaining apple chunks.
6. Mix the brown sugar with a pinch of cinnamon and sprinkle over the muffins.
7. Bake in the preheated oven for 30 minutes.
8. Once the muffins are out of the oven, place them on a wire rack. Melt the quince jam and brush each hot muffin with jam. Leave to cool completely before serving.

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