

# Toffee apple muffins

Cuisine: English

Food category: Desserts

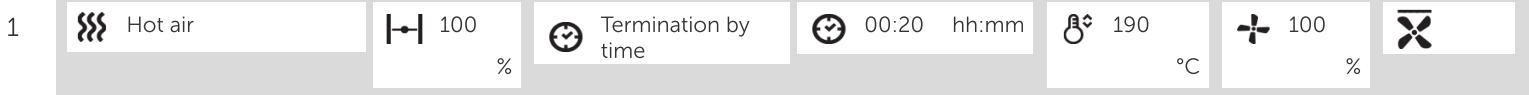
Author: Jaroslav Mikoška

Company: Retigo



## Program steps

Preheating: 190 °C



## Ingredients - number of portions - 12

Name	Value	Unit
eggs	2	pcs
caster sugar	70	g
milk	240	g
butter, melted	100	g
plain flour	300	g
baking powder	10	g
salt	1	g
cinnamon	1	g
apples, peeled, cored, finely chopped	2	pcs
shop-bought toffee pieces	180	g

## Directions

Preheat the oven to 190C on hot air and line a 12-hole muffin tin with paper cases. Mix the eggs, sugar, milk and melted butter in a large bowl. Sift the flour, baking powder, salt and cinnamon into the bowl. Stir well to combine. Add the chopped apple and lightly mix. Using half of the mixture, quarter-fill each of the muffin cases with the mixture and top with a few pieces of toffee. Cover with the remaining filling so the cases are half full. Bake for 20 minutes until well risen and golden. Transfer to a wire rack to cool. Serve warm or cold.

## Recommended accessories



Muffin form