

# Apple and Cinnamon Muffins

## Ingredients

2 cups self-raising flour  
1 cup sugar  
3 apples peeled and grated  
3 eggs  
1/3 cup oil  
1 tsp cinnamon

***Makes Approximately 14 muffins  
or 40 mini muffins***



## What to do:

1. Preheat oven to 200c
2. Sift flour into a large bowl
3. Add sugar and cinnamon, mix well
4. In a glass jug measure out oil
5. Crack eggs into the oil and beat to combine
6. Peel and grate the apples
7. Tip the egg mix into the flour
8. Add the grated apple and mix until well combined
9. Brush muffin tins with oil or use patty pan cases
10. Divide the mixture into the tins filling  $\frac{3}{4}$  full
11. Bake in the oven for 20-25 minutes until brown on top and firm to touch
12. Serve and enjoy

**Bonus Creative Writing Activity**

One day, you find a GIANT fruit or vegetable! What is it?  
Describe how it looks, smells and feels to touch.

What would you do with your GIANT fruit or vegetable?  
Would you make a house inside a giant pumpkin or a make a carriage like Cinderella? Would you climb a beanstalk like Jack and the Beanstalk or turn a peach into a boat like James and the Giant Peach?



Let your imagination show how creative you can be. Remember to include lots of describing words. Upload a photo of your writing to Seesaw. You may like to draw a picture.

Happy writing 😊