

Apple and Sultana Muffins

This is a great recipe for using up old apples.

Ingredients:

2 cups Self Raising Flour

$\frac{3}{4}$ cup of sugar

1 cup of sultanas

4 or 5 apples

200g butter

4 eggs

Method

1. Wash the apples and remove core. Chop up roughly and put into a large mixing bowl.
2. Add sultanas, sugar, flour and mix it together.
3. Melt the butter in a microwave proof bowl.
4. Add the melted butter to the other ingredients along with the eggs and mix thoroughly.
5. Put 24 muffin size pattie cake paper cups into muffin trays and divide the mixture between them.
6. Cook for approximately 20 minutes on 180 degrees or until the tops are brown and a skewer comes out dry.
7. Cool on a wire rack.