



Apple, Sultana & Cinnamon Mini Muffins



Prep: 5 mins

Cook: 7 mins (per batch of 6)

Makes: 18 muffins in the Kogan Mini 6 Pie Maker

Light and fluffy bite-size apple and cinnamon muffins with juicy sultanas. Quick and easy to make, these bake-and-freeze mini muffins are great for afternoon tea, lunch boxes, or an on-the-go snack.

Ingredients

- 1 x 500g packet of Betty Crocker Apple & Cinnamon Muffin Mix
- 3/4 cup (180ml) water
- 1 extra large egg
- 80g sultanas (2 x 40g Sunbeam Mini Sultanas lunchbox packs)
- 5 teaspoons of cinnamon sugar

Method

1. Combine muffin mix, water and beaten egg with a wooden spoon in a medium bowl.
2. Gently stir sultanas and provided sachet of apple into the batter mix.
3. In your cold pie maker spoon 1 1/2 tablespoons of batter into each hole.
4. Sprinkle 1/4-1/2 teaspoon of cinnamon sugar over the top of each one.
5. Turn on your pie maker, close the lid and cook for 4 minutes.
6. Turn each muffin over and cook for another 2-3 minutes or until done (a metal skewer inserted in the centre comes out clean).
7. Remove from pie maker and place on a cooling rack to cool.
8. Repeat for each batch of 6 muffins.