



Pink Lady® Muffins

Makes 12



Created by:
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Ingredients:

- ♥ 1¼ cup (310ml) wheat bran flour
- ♥ 1¼ cup (310ml) cake flour
- ♥ 1 Tbsp (15ml) bicarbonate of soda®
- ♥ Pinch of salt
- ♥ 1 cup (250ml) brown sugar
- ♥ 3 eggs, whisked
- ♥ ¾ cup (180ml) canola oil
- ♥ 1¼ cup (310ml) buttermilk
- ♥ ½ packet (about 60g) dried Pink Lady® apples, chopped
- ♥ ¼ cup (60ml) dried cranberries
- ♥ 4-5 Pink Lady® apples, sliced

Method:

1. Combine flours, bicarbonate of soda, salt and sugar in a bowl.
2. Whisk together eggs, oil and buttermilk.
3. Add wet ingredients to dry ingredients and combine well.
4. Fold through dried apples and cranberries.
5. Spoon batter into a 12-cup muffin pan and arrange sliced apples on top of each muffin.
6. Bake for 20-25 minutes, or until cooked through. Serve.

Tip: Swap out brown sugar for a 1-1 sugar replacement (Freesweet or SWEETLY™ are great choices) for a healthier option.

