

APRICOT YOGHURT MUFFINS

Makes 24 primary muffins

Baking Time: 20 – 25 minutes

INGREDIENTS - cake

600g	Golden Wholegrain Plain flour
220g	Apricot yogurt
150ml	Vegetable oil
100ml	Milk
2	Eggs
200g	Caster sugar
5 tsp	Baking powder
300g	Chopped dried apricots

A 26 x 40 cm tin or similar

INGREDIENTS – streusel topping

100g	Golden Wholegrain Plain flour
1 tsp	Mixed spice
60g	Margarine
75g	Soft brown sugar



METHOD - cake

1. Heat the oven to 190°C /375°F/Gas 5.
2. Place the yogurt, oil, milk and eggs in a mixing bowl. Blend well – be aware that the mixture may separate slightly.
3. Add the sugar and mix.
4. Sieve the baking powder into the flour and fold into the mixture.
5. Add the dried fruit and distribute evenly.
6. Be careful not to over mix, as the muffins will not rise evenly. Don't worry if there are a few lumps as these will break down during baking.
7. Portion into muffin cases – a potato scoop is excellent for this.
8. Sprinkle each muffin with a teaspoon of streusel mix.
9. Bake for 20-25 minutes.

METHOD – streusel topping

1. Place the flour into a bowl and add the mixed spice.
2. Rub in the margarine until it resembles fine crumbs.
3. Add the sugar, and mix well.

BAKING TIP: Any flavour of fruit yogurt may be used and the same fresh fruit added. The streusel topping can be frozen.

ALLERGENS: Contains wheat/gluten, dairy, egg