

APPLE AND ZUCCHINI MUFFINS

2 cups self-raising flour

½ cup raw sugar

1 teaspoon cinnamon

2 eggs, lightly beaten

½ cup light olive oil

1 teaspoon vanilla essence

1 cup apple, peeled and grated

1 cup zucchini, peeled and grated



Preheat oven to 180°C (160°C fan-forced). Line muffin pans with paper cases.

In a bowl, combine the flour, brown sugar and cinnamon.

In a separate bowl, mix the eggs, oil, vanilla, apple and zucchini.

Pour the wet ingredients into the dry ingredients and use a spatula to turn the mixture until all ingredients are just moist.

Spoon mixture evenly into muffin tin and bake for 20-25 minutes.

Notes: Be careful not to over-mix the batter as it will make the muffins heavy.