



**BIOSÜDTIROL**



## **Organic farmer Alexandra offers: Apple muffins.**

Preparation: 35 minutes

Difficulty: Easy

### **Ingredients (12 muffins)**

- 150 g of milk
- 120 g of butter
- 80 g of sugar
- 2 eggs
- 300 g 00 flour
- 1 sachet of baking powder
- 1 pinch of salt
- 2 apples Golden Delicious

### **Preparation**

Scald the milk until it is slightly warm. Add butter, sugar and eggs and beat with an electric whisk. Combine the flour, baking powder and salt and blend until the mixture is smooth. Add the peeled and chopped apples and incorporate them. Pour the mixture into suitable moulds or cups, filling them to  $\frac{3}{4}$ . Place a few thin slices of apple on top. Bake in a hot oven at 180C° for about 20 minutes. Serve with a smile.

### **Alexandra's suggestion**



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To give them a hint of chocolate, you can add chocolate chips to the batter along with the apples. Enjoy!