



# Apple Cinnamon & Ricotta Muffins



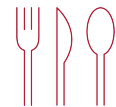
DIFFICULTY: EASY



PREPARATION TIME: 10  
MINUTES



COOKING TIME: 25 MINUTES



SERVES: 12

## Ingredients

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- 1  $\frac{3}{4}$  cups self raising flour
- 1  $\frac{1}{2}$  tsps ground cinnamon
- $\frac{3}{4}$  cup caster sugar
- 2 eggs, lightly beaten
- 250g ricotta
- 125g butter, melted
- 1 large green apple, peeled & chopped into small dice

### Topping

- $\frac{1}{2}$  cup chopped finely chopped hazelnuts
- 1 tsp cinnamon
- $\frac{1}{3}$  cup brown sugar
- 1 tbsp butter, melted

## Notes

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## Method

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Preheat oven on CircoTherm to 190°C and place the wire rack on shelf 3. Line 12 standard muffin pans with paper liners.

Place the flour, cinnamon & sugar into a bowl and stir to combine. Make a well in the centre & add the eggs, ricotta and butter and mix until just combined. Fold in the chopped apple. Spoon the mixture evenly into the prepared muffin pans.

Place all the ingredients for the topping in a bowl and mix well. Spoon evenly over the muffin mix.

Bake 23 – 25 minutes or until golden and cooked.

Low Steam can be added when baking the muffins.