

Tamarillo and Apple Muffins Workstation:

Equipment

Measuring cups
Measuring spoons
Spatula
Muffin tins
Large bowl
Small bowl
Whisk
Grater
Peeler
Chopping board
Non slip mat
Knife
Small saucepan
Sieve

Ingredients

2 cups self raising flour
1tsp ground cinnamon
1tsp baking powder
1/3 cup brown sugar
2 eggs
150 grams melted butter
1 granny smith apple peeled cored and grated
2 large tamarillo peeled and chopped
1 tsp vanilla essence
1/3 cup raisins
1/4 cup of milk

Method

1. **Preheat** oven to 150°C
2. **Melt** butter
3. **Mix** sifted flour, cinnamon and baking powder
4. In a separate bowl **beat** the eggs and sugar using the whisk
5. **Stir** in melted butter, grated apple, tamarillo and vanilla
6. **Stir** in raisins and milk using the spatula. (Do not over overmix)
7. **Spoon** into muffin cases
8. **Bake** for 15-20 minutes