



Fresh Fruit Muffins with Crumble Topping

- 2 cups flour
- 2 tspns baking powder
- 1/2 tspn baking soda
- 1/2 tspn salt
- 1/2 cup of sugar
- 2 eggs
- 1 cup of yoghurt (plain or flavoured)
- 1/2 cup of oil (canola or grapeseed is good)
- 1 tspn vanilla
- 1 cup of fruit of your choice chopped into chunks

Crumble Topping

- 1/4 cup of flour
- 1/4 cup of brown sugar
- 2 heaped Tbslpns rolled oats
- 2 tblspns chopped nuts (almonds/pecans or walnuts are good)
- 1 tspn cinnamon
- 3 Tblspns softened butter

Preheat oven to 180C/350F Grease and line muffin pans

Make your crumble mix first in a small bowl mixing everything together well.

In a large bowl beat together sugar and eggs until pale

Add yoghurt, vanilla and oil and mix well.

In another bowl whisk together the flour, baking powder, baking soda and salt. Add to the wet mix and stir gently until just incorporated. **Do NOT overmix** this will make your muffins tough.

Gently fold in your fruit until just mixed through. Spoon into muffin pans filling them 3/4 full.

Bake roughly 20 minutes or so until top springs back nicely when pressed slightly.