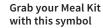
Spiced Apple Crumble Muffins with Whipped Cream













Classic Oat

Plain Muffin





Sweet Golden

Vanilla-Flavoured

Syrup

Spice Blend

Thickened Cream

Pantry items

Butter, Milk, Eggs, Vegetable Oil

Before you start

Wash your hands and any fresh food.

You will need

12-hole muffin tin · Electric beaters (or a metal whisk)

Ingredients

	10-12 Muffins
apple	2
lemon	1/2
butter*	60g
classic oat mix	½ packet
plain muffin mix	1 packet
sweet golden spice blend	1 medium sachet
vanilla-flavoured syrup	1 medium packet
milk*	200ml
eggs*	1
vegetable oil*	2½ tbs
thickened cream	1 medium packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1436kJ (343Cal)	872kJ (208Cal)
Protein (g)	5.6g	3.4g
Fat, total (g)	13.1g	8g
- saturated (g)	5.8g	3.5g
Carbohydrate (g)	46.9g	28.5g
- sugars (g)	23.5g	14.3g
Sodium (mg)	524mg	318mg

The quantities provided above are averages only. *Nutritional information is based on 12 muffins.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Preheat oven to 180°C/160°C fan-forced. Grease and line a 12 hole muffin tin with baking paper.
- Finely chop apple.
- Zest lemon.
- Place the **butter** in a medium heatproof bowl and mircowave in **10 second** bursts until melted.
- Add classic oat mix (see ingredients) to the butter and stir to combine.
 Set aside.



Bake the muffins

- In a large bowl, combine plain muffin mix, sweet golden spice blend, vanilla-flavoured syrup, lemon zest, the milk, the eggs and the vegetable oil and mix until just combined.
- · Gently stir through apple.
- Spoon muffin batter into the prepared tin. Top with crumble mix.
- Bake until golden and a skewer inserted comes out clean, **25-30 minutes**. Transfer to a wire rack to cool completely.



Whip the cream

 Before serving, using electric beaters, whisk thickened cream in a large bowl or jug until soft peaks form and almost double in size, 3-4 minutes.

TIP: If you don't have electric beaters, use a hand whisk!

TIP: For maximum volume, chill both your bowl and cream before whipping.



Serve up

• Serve spiced apple crumble muffins with whipped cream. Enjoy!

