

Oat and Plum Crumble Muffins

SERVES: 12

INGREDIENTS:

- 1 ½ CUPS (225g) self-raising flour
- ½ cup (45g) rolled oats
- ½ cup (110g) raw sugar or demerara sugar
- 1 teaspoon ground cinnamon
- 2 large plums, stoned, finely chopped
- 125g butter, melted
- 2 eggs, lightly whisked
- ½ cup (140g) vanilla yoghurt
- ½ cup (125ml milk
- 2 plums, extra, stoned, thinly sliced

Crumble topping

- ¼ cup (35g) plain flour
- 40g butter, chopped
- 2 tablespoons rolled oats
- 2 tablespoon raw sugar or demerara sugar
- ½ teaspoon ground cinnamon

METHOD:

1. Preheat oven to 180°. Line a 12 hole, 1/3 cup (80ml) muffin pan with paper cases.
2. Combine the flour, oats, sugar and cinnamon in a large bowl. Add the chopped plum and gently toss to combine
3. Whisk butter, egg, yoghurt and milk in a jug.
4. Add to the flour mixture and stir to combine. Divide evenly among muffin pans. Top with sliced plum
5. To make the crumble topping, place the flour and butter in small bowl. Use your fingertips to rub the butter into the flour until mixture resembles breadcrumbs.
6. Add the oats, sugar and cinnamon and toss to combine. Sprinkle evenly over each muffin.
7. Bake for 25-30minutes or until a skewer inserted in the centre comes out clean.
8. Turn on to a wire rack to cool slightly. Serve warm or at room temperature.

