



Cranberry Apple Harvest Muffins

Create some delicious muffins and sneak some fruit in there too!

Instructions

1. Preheat oven to 375° F
2. Line a muffin tin with paper liners
3. In a large bowl, combine the flour, baking powder, baking soda, salt, cinnamon and ginger; whisk together
4. Create a well in the center of the dry ingredients and add in the milk, egg and melted butter.
5. Stir quickly to combine
6. Add the cranberries, apples, figs and both sugars to the bowl.
7. Stir enough to distribute the fruits and sugars evenly throughout the batter
8. Spoon the batter into the muffin cases, filling each one to the top.
9. Bake for 20 to 25 mins, until browned on the top and a cocktail stick inserted in the centre of the muffins comes out clean

What you will need

- 1½ cups all-purpose flour
- 1½ tsp. baking powder
- ¼ tsp. baking soda
- ¼ tsp. salt
- 1½ tsp. ground cinnamon
- 1 tsp. ground ginger
- ½ cup plus 2 tablespoons milk
- 1 large egg
- 8 tbsp. unsalted butter, melted and cooled
- ¾ cup coarsely chopped fresh cranberries
- ¾ cup peeled and chopped apple
- ½ cup diced dried figs or raisins)
- 6 tbsp. packed brown sugar
- 6 tbsp. granulated sugar

