APPLE CAKES

INGREDIENTS

1 cup of self-raising flour
1/2 cup white or caster sugar
1/4 teaspoon cinnamon
2 eggs
85 grams butter
1 cup grated apple
1 teaspoon vanilla essence
1/2 cup low fat milk

METHOD

1 Preheat the oven to 180 degrees c'
2 Melt the butter in the microwave for 30 seconds.
3 Peel the apple and grate.
4 Put all the ingredients into a large mixing bowl and beat on medium for 2 minutes
5 Spray the cupcake pan with oil and put in patty pans
6 Put 1 dessert spoon of mixture into each patty pan
7 Place in oven and bake for 15-20 mins (depending on the oven) Insert a skewer if it comes out clean they are ready.
8 Place on a wire rack to cool.

Note if you are making 1 large cake the cooking time will be 30 mins or until the skewer comes out clean