



Apple Crispy Cakes

NIBBLEDISH CONTRIBUTOR

Ingredients

about 6 small cakes/muffins:

150 gr. cake flour

50 gr. light brown sugar

1 tsp baking powder

1 egg

115 ml milk

30 ml. corn oil or sunflower oil

1 apple, peeled, cored and shredded

1 tsp cinnamon + 1 more tsp for dusting

3 tbsp cornflakes

1 tbsp light brown sugar

Instructions

Preheat oven to 180°C. Spray 6 muffin cups or use a silicon cup so you don't have to grease them.

In a small mixing bowl coarsely crush the cornflakes with your hands and combine with 1 tbsp light brown sugar and 1 tsp cinnamon, set aside.

In a large mixing bowl stir together the flour with the sugar, the remaining 1 tsp cinnamon and the baking powder. In another bowl beat the egg, add the oil and the milk. Whisk well, then stir into the flour mixture. Squeeze the juice from the shredded apple with your hands and add to the batter. Lightly stir with a wooden spoon. At this point raisins and chopped walnuts can be added if desired. Fill the cups with the batter about 3/4 full. Cover the top very well with the cornflakes mixture. Pour in the preheated oven and bake about 25-30 minutes. Cool lightly before serving.

