



Berry Crunch Cupcakes

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 12:

- 150g frozen mixed berries
- 50g ground almonds
- 100g brown sugar
- 125g plain flour
- 150ml grapeseed oil
- 1 egg
- Juice of half a lemon
- 1 tsp baking powder
- 1/2 tsp bicarbonate of soda

Instructions

1. Sift the flour into a large bowl, then mix in the almonds, sugar, baking powder and bicarb of soda. Fold in the berries.
 2. In another bowl, beat the egg with the oil and lemon juice.
 3. Tip into the dry mixture and fold well.
 4. Spoon into a lined cupcake tray, then bake at 180 degrees C for 25-30 minutes until golden brown.
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