

Peach Crumble Muffins

Season: Summer

Difficulty: Easy

Type: Snack / dessert

Serves: 18 serves

Fresh from the garden: Peaches

Equipment:	Ingredients:	Crumble:
Patty pan cases	3 peaches	30g butter, chopped
Muffin trays	1 3/4 cups plain flour	1/4 cup plain flour, sifted
Chopping board	2 teaspoons baking powder	1/3 cup rolled oats
Chef's knife	1 teaspoon ground cinnamon	1 tablespoon brown sugar
Slotted spoon	1/4 teaspoon ground nutmeg	
Large Mixing Bowls	2/3 cup brown sugar	
Measuring cups	60g butter, melted, cooled	
Measuring jug	1/3 cup buttermilk	
Fork	2 eggs, lightly whisked	
Wooden Spoon		
Cooking rack		

What to do:

1. Preheat oven to 200°C. Line 18 muffin pans with paper cases.
2. Run a knife down the natural groove of each peach to the stone. Ask an adult to pour over boiling water and leave for a minute. Transfer peaches to a bowl of cold water using a slotted spoon. Peel off skin and chop peach into 1cm cubes.
3. To make crumble, cut butter into small cubes and using fingertips rub into flour until mixture resembles breadcrumbs. Mix in oats and sugar. Cover and refrigerate.
4. Sift flour, baking powder, cinnamon and nutmeg into a bowl. Stir in sugar. Make a well in the centre.
5. Whisk butter, buttermilk and egg in a jug. Pour into well.
6. Add peaches and gently fold until just combined.
7. Two-thirds fill muffin cases with mixture. Sprinkle crumble over muffins.
8. Bake for 15 minutes or until a skewer inserted into the centre comes out clean. Stand muffins in pan for 5 minutes. Lift onto a wire rack. Serve warm.