



## Pink Lady® Apple and Pecan Muffins with Honey Butter

Makes 18-20 muffins



Created by:  
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### Ingredients:

- ♥ 62 extra large eggs
- ♥ ½ cup (125 ml) canola oil
- ♥ 1½ cups (375 ml) plain yoghurt
- ♥ 1 x 700 g Ina Paarman's Muffin Mix with Raisins and
- ♥ Bran
- ♥ 1 T (15 ml) cinnamon
- ♥ 2 Pink Lady apples, grated coarsely, with skin on
- ♥ ½ cup (50 g) pecan nuts, chopped

### HONEY BUTTER:

- ♥ ½ cup (125 g) salted butter
- ♥ 1 T (15 ml) grated lemon rind
- ♥ ¼ cup (60 ml) pure honey

### Method:

1. Preheat oven to 180°C and adjust oven rack to middle position.
2. Butter two muffin pans. Remove the raisin-bag from the muffin foil packet and pour boiling water over the raisins to plump them up. Drain immediately and set aside to swell.
3. Beat eggs and oil for 2 minutes on high speed until well blended. Add yoghurt and beat for 1 minute on high speed.
4. Add contents of pack, cinnamon, drained plumped raisins, grated apple (with all the juice) and stir by hand with a wooden spoon ± 40 times until uniformly blended. (Do not beat). Spoon mixture into muffin pans. Sprinkle chopped nuts over the top of each unbaked muffin. Bake for about 30 minutes.
5. Serve with honey-butter.
6. Soften the butter in a smallish mixing bowl. Cream in the lemon rind and honey. Can be refrigerated until serving time.

