Mrs Lasts' Group
Streusel Topped Apple and Fig Muffins

Season: summer/spring
Type: cake
Difficulty: easy
Serves: 24 mini muffins
From the Garden: figs, eggs
Recipe Source: adapted from Valley Fig Growers

What to do:

- Pre-heat oven to 190°C
- Line muffin pan with paper cups
- Combine flour, brown sugar, bi-carb soda and salt in large bowl.
- Combine egg, yoghurt and melted butter in small bowl.
- Add to flour mixture, stirring just until moistened.
- Stir in apples and figs.
- Spoon batter into greased muffin pans.
- For topping, combine all ingredients.
- Mix well; sprinkle over muffins.
- Bake until golden.