

Eric Lanlard's Toffee and apple sauce muffins

These have to be my favourite of all the muffins we make at the pâtisserie. The combination of the toffee, apple and rich cinnamon is just pure delight!

Makes 12 large muffins

Preparation time: 25 minutes + cooling

Cooking time: 20–25 minutes

Ingredients

For the apple sauce:

- 300g (11oz) Bramley apples (about 1 large apple)
- 100g (3½oz) soft light brown sugar
- 1 tsp ground cinnamon
- 2 tsp Calvados

For the muffins:

- 275g (9½oz) plain flour
- 100g (3½oz) caster sugar
- 1 tbsp baking powder
- 75g (2¾oz) unsalted butter, softened
- 2 large eggs
- 125ml (4fl oz) full-fat milk
- 100g (3½oz) home-made or bought fudge, chopped into small chunks
- 2 tbsp cinnamon sugar (2 tbsp soft light brown sugar mixed with ¼ tsp ground cinnamon)
- icing sugar, for dusting

Method

To make the apple sauce, peel and core the apples and cut into small cubes. Place the diced apple in a saucepan with the sugar, cinnamon, Calvados and 1 teaspoon water. Cook over a low heat until the apples are tender but not mushy. Leave to cool.

Preheat the oven to 200°C (fan 180°C)/400°F/gas mark 6. Line a 12-cup muffin tin with muffin papers.

Sift the flour, sugar and baking powder into a large mixing bowl. In a separate bowl, beat the butter and eggs together, then add the milk. Stir this mixture into the flour mixture along with the fudge, until just incorporated. Don't over-stir; it's fine if the mixture is a little lumpy.

Spoon half the mixture into the muffin cases, then spoon over two-thirds of the apple sauce. (Ensure that the sauce is the same consistency as the batter so that it doesn't sink into the cakes.) Cover with the remaining muffin batter. With a small spoon make a swirl of apple sauce in the top and dust with lots of cinnamon sugar.

Bake in the preheated oven for 20–25 minutes. Cool on a wire rack. Serve dusted with icing sugar. They are also fantastic warm with the steamy apple sauce centre and melting fudge!