



PREP
10 min

COOK
18- 22 min

SERVES
8 mini
loaves

Apple and Cinnamon Mini Loaves

INGREDIENTS

- 1½ cups White Mill self-raising flour
- 2 Pink Lady apples, peeled and grated
- 2 Lodge Farms eggs
- ½ cup Farmdale full cream milk
- ⅓ cup The Olive Tree extra virgin olive oil
- ¼ cup Bramwells honey
- 1 tsp Stonemill cinnamon
- ½ tsp White Mill vanilla extract
- ¼ tsp Stonemill salt

METHOD

1. Preheat oven to 180°C (fan-forced). Grease or line an 8-hole mini loaf tray.
2. In a large bowl, combine the self-raising flour, cinnamon, and salt.
3. In a separate bowl, whisk together the eggs, milk, olive oil, honey, and vanilla until smooth.
4. Add the wet ingredients to the dry mixture and stir until just combined.
5. Fold in the grated apple.
6. Spoon the mixture into the prepared mini loaf holes, filling each about three-quarters full.
7. Bake for 18-22 minutes, or until golden and a skewer inserted into the centre comes out clean.
8. Cool completely before storing or packing into lunchboxes.



Tip Sprinkle a little cinnamon sugar on top before baking for a naturally sweet crust.



Good Different