# PLUM RECIPE

**Plum Muffins**

3 – 4 plums
2 tablespoons brown sugar
1 teaspoon cinnamon
2 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon baking soda
½ cup brown sugar
¼ cup white sugar
2 large eggs
½ cup sunflower oil
1 teaspoon vanilla extract
1 cup full-fat Greek-style yogurt
zest of half a lemon
1 tablespoon lemon juice
Additional brown sugar for sprinkling

Preheat oven to 350 degrees. Remove the pit from the plums and cut them into eighths. Place in a small bowl and mix 2 Tablespoons brown sugar and cinnamon. Set aside. In a separate bowl, mix flour, baking powder, baking soda, and sugar. In another bowl, mix the eggs, sunflower oil, yogurt, lemon zest and juice until smooth. Add the wet ingredients to the dry and gently stir, being careful not to overmix. Add the plums and fold through the batter until just mixed. Pour in 12 paper-lined muffin cups and sprinkle with additional brown sugar. Bake for 20-25 minutes until golden brown and springy to the touch.

Farm to School
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