Ingredients

1 ½ cups self raising flour
½ cup caster sugar
½ cup coconut flakes
2 peaches peeled, pitted and chopped
1 teaspoon vanilla essence
1 egg
1/3 cup vegetable oil
¾ cup milk

Method

Preheat oven to 180°C. Line the muffin pans with paper cases.

Place flour, sugar, coconut flakes and peaches in a bowl, mix well.

Place vanilla, egg, oil and milk into a separate bowl and whisk well. Add to dry ingredients and stir until just combined. Make sure you do not over stir the batter.

Spoon mixture into paper cases until 2/3 full. Sprinkle with crumble topping. Bake for 12 -15 minutes or until cooked when tested with a metal skewer.

Crumble Topping

Sift 1/2 cup plain flour into a bowl and add 40 grams diced butter. Using clean hands rub butter into flour until mixture resembles breadcrumbs. Stir in 1/4 cup of rolled oats, 1/4 cup of brown sugar and ½ teaspoon cinnamon. Sprinkle 1 teaspoon of crumble mixture over each muffin.