

Magnificent Muffins



Ingredients

Basic recipe for muffin mixture
(makes 6 muffins)

58g (2oz) butter

143g (5oz) plain flour

½ level tablespoon baking powder

pinch of salt

1 egg

43g (1½ oz) caster sugar

110ml (4fl oz) milk



Add one of the options here
to make your muffins extra
special:

22g (4oz) of raspberries,
black berries, blueberries
or apricots



85g (3oz) of white chocolate
or dark chocolate drops or
a combination of the two



to make apple muffins chop
up an apple and add
with a tsp of cinnamon



if you like them you could
add a few chopped nuts to
any of the options above



What to do:

- set the oven at 200 degrees C
- put cases in the muffin tin
- melt the butter in a pan
- sift the flour, salt and baking powder into a bowl
- beat the egg in a basin and add the sugar and the melted butter to the egg
- add to the flour mixture and fold in
- carefully fold the chosen fruit or other choice of filling into the mixture
- spoon the mixture into the bun cases
- bake the mixture for about 30 minutes, until they are risen and are firm
- place the muffins on a wire tray to cool



Muffins are best eaten on the day you
make them!!! Mmmmm!!!

