

American Muffins



Ingredients:

- 250g Self Raising Flour
- 1 teaspoon Baking Powder
 - $\frac{1}{2}$ teaspoon Salt
 - 100g Sugar
- 85g Sultanas, Chocolate Chip or Blueberries
 - 250ml Milk
 - 80ml Oil
 - 1 Egg

Equipment:

- Mixing Bowl
- Tablespoon
- Measuring Jug
 - Fork
- Muffin Tin/Cases

Method:

1. Light oven 160°C
2. Prepare muffin tin with ten paper cases
3. Put flour, baking powder, salt, sugar and chocolate chips into a mixing bowl
4. Measure milk and oil into a measuring jug and add beaten egg
5. Pour ingredients from measuring jug into mixing bowl and stir with a tablespoon until thoroughly mixed
6. Divide the mixture evenly between the muffin cases
7. Bake for 20 - 25 minutes, muffins are ready when top springs back and are lightly browned