

Fruit Muffins



Ingredients:

- 300g self raising flour
- 150g brown sugar
- 150g chocolate chip or blueberries or dried fruit
- 125ml milk
- 180ml oil
- 1 egg

Equipment:

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

Method:

1. Light oven 190°C
2. Prepare muffin tin with twelve paper cases
3. Put flour, chocolate chip or blueberries or dried fruit sugar and 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 15 - 20 minutes, muffins are ready when top springs back and are lightly browned
8. Wash up