**Raisin Muffins**



**Makes:** 12 **Cooking:** 25 Min

These fruity muffins are perfect for packed lunches, picnics and parties. Kids will love making them, too

**Ingredients**

* 300g (10½ oz) self-raising flour
* 60ml (4tbsp) sunflower oil
* 100g (3½ oz) caster sugar
* 225ml (8fl oz) milk
* 2 large eggs
* 1tsp vanilla extract
* 100g (3½ oz) luxury mixed dried fruit (such as blueberries, cherries and cranberries)
* Icing sugar, for dusting

**Method**

* Preheat the oven to 180°C (350°F, gas mark 4).
* Line 12 muffin tins with muffin cases. Mix the flour, oil and sugar together in a bowl. Then add the milk, eggs and vanilla extract and stir well.
* Add half the dried fruit and fill each muffin case three-quarters full with the mixture. Sprinkle with the remaining fruit and cook for 25 mins or until well risen and firm. Leave to cool on a wire rack.
* Serve dusted with icing sugar.

**Top tip for making Raisin muffins**

These muffins contain enough dried fruit to count towards one portion of your 5-a-day.

Taken from www.goodtoknow.co.uk/recipes