

Fruit Muffins

Ingredients

250g self raising flour
1 x 5ml baking powder
100g caster sugar
230ml milk
60ml oil
1 egg
**100g fruit (chopped apples,
cherries, blueberries etc.)**

12 x muffin cases



Method

1. Turn the oven on to Gas Mark 4, Electric 180°C
2. Put muffin cases into muffin tin.
3. In the mixing bowl place the flour, sugar and baking powder.
4. In a jug carefully measure the milk and oil. Then break the egg into the jug and mix all the wet ingredients together.
5. Add the wet ingredients into the mixing bowl of dry ingredients. Mix together to form a batter. Gently stir in the fruit.
6. Pour the batter back into the jug and then carefully pour into each tin, filling the muffin cases 2/3 full.
7. Bake for 15-20 mins until golden brown and a knife comes out clean.

Teacher's challenge:

Can you use more than one type of fruit in your muffins?