Fruity Muffins

Ingredients

250g self raising flour
1 x 5ml spoon baking powder
2 x 5ml spoons mixed spice
100g caster sugar
250ml milk
1 egg
90ml oil
3 clementines
50g dried cranberries

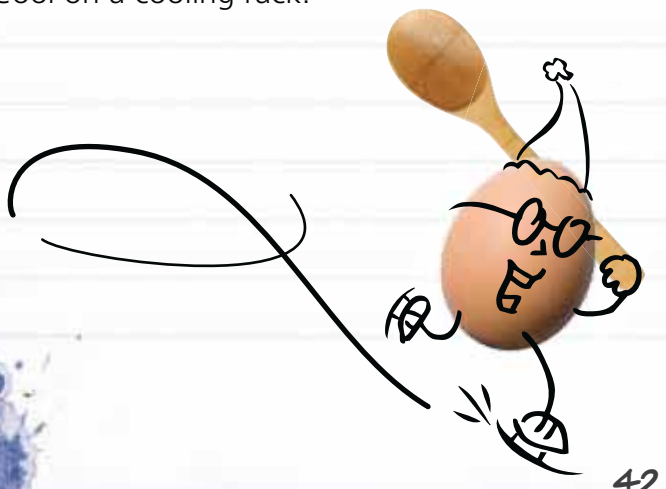
Equipment

Method

1. Preheat the oven to 180°C or gas mark 4.
2. Pop the muffin cases into the muffin tray.
3. Sift the flour, baking powder and mixed spice into the mixing bowl.
4. Add the sugar.
5. Pour in the milk, egg and oil.
6. Mix everything together.
7. Peel the clementines and chop into small pieces (remove any pips).
8. Stir in the clementines and cranberries.
9. Divide the mixture evenly between the muffin cases, using the 2 metal spoons.
10. Bake for 20-25 minutes, until golden brown.
11. Cool on a cooling rack.

Top Tips

- Instead of clemetines and cranberries, try half a grated apple and 2x15ml spoons of mincemeat.
- Mix in different types of fresh or dried fruit, nuts and seeds.
- Go for a mix of wholemeal and white flours.



Skills

- Weighing and measuring ☑
- Using a knife ☑
- Combining ☑
- Dividing equally ☑
- Using an oven ☑