

Fruity muffins

Ingredients

250g self raising flour
2 x 5ml spoons baking powder
100g caster sugar
230ml semi-skimmed milk
1 egg
60ml oil
150g canned fruit, drained



Equipment

12 muffin cases, muffin tin, weighing scales, measuring spoons, measuring jug, mixing bowl, wooden spoons, can opener, 2 spoons, cooling rack.



Method

1. Preheat oven to 180°C or gas mark 4.



2. Mix all the ingredients together to form a smooth batter.



3. Stir in the fruit.



4. Divide the mixture equally between the muffin cases using 2 spoons.



5. Bake for 20 – 25 minutes, until golden.



6. Allow to cool on a cooling rack.

