



Muffins- Make them together with your child and enjoy!!

This is an easy muffin recipe that can be used as a base recipe for a variety of flavours. The simple mix can be flavoured with extracts or spices and all kind of mix-ins can be added.

Basic Ingredients makes: 12 muffins

- 2 eggs
- 1 cup self raising flour
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup Margarine
- Cake cases.

Preparation:10min > Cook:20min > Ready in:30min

1. Preheat oven to 200 C / Gas 6.
2. Crack egg into a cup and mix with a fork.
3. Put the sugar into a large bowl. Add margarine, mix together until soft
4. Add flour and egg a little at a time.
5. Add any mix-ins * DO NOT OVERMIX.
6. Fill muffin cups $\frac{2}{3}$ full. Bake 20 to 25 minutes until golden brown. leave to cool
7. Leave plain or decorate with icing- (mix icing sugar with water for a dribbling icing or with margarine for a buttercream piping icing)

*mix-ins;

- fruit - chopped strawberries, bananas, blueberries, raisins, coconut, chocolate chips, cocoa, cinnamon, ginger etc.
- add food colouring or flavouring to the mix or to the icing
- top with sprinkles, smarties, chocolate buttons- make patterns, funny

