

Snacky Stuff

Muffin Madness



Raspberry Muffins

Ingredients:

380 grams self-raising flour
200 grams sugar
100 grams butter
200 ml milk
100 ml raspberry juice (from can)
1 egg, beaten
50 grams raspberries (canned)

Equipment:

Oven and Oven Gloves
Weighing scales
Mixing bowls
Wooden Spoon
Baking Tray
Muffin cases



Method:

- 1 Heat oven to 190°C. Place muffin cases on a baking tray.
- 2 Mix together the flour and sugar.
- 3 Melt the butter and add to milk and egg and mix well.
- 4 Roughly chop raspberries and add to wet mixture with the raspberry juice.
- 5 Add wet mixture to dry mixture and mix until ingredients are combined, don't whip mixture but use a folding action.
- 6 Fill the muffin cases $\frac{3}{4}$ full.
- 7 Bake for 20 minutes or until golden brown.
- 8 Cool and serve.

Carrot and Pumpkin Seed Muffins

Ingredients:

380 grams self-raising flour
200 grams brown sugar
100 grams butter
300 ml milk
1 egg, beaten
150 grams carrot
50 grams pumpkin seeds

Equipment:

Oven and Oven Gloves
Weighing scales
Mixing bowls
Wooden Spoon
Baking Tray
Muffin cases



Method:

- 1 Heat then oven to 190°C. Place muffin cases on a baking tray.
- 2 Mix together the flour, sugar and pumpkin seeds.
- 3 Melt butter and add to milk and egg and mix well.
- 4 Peel and grate carrot and add to wet mixture.
- 5 Add wet mixture to dry mixture and mix until ingredients are combined, don't whip mixture but use a folding action.
- 6 Fill the muffin cases $\frac{3}{4}$ full.
- 7 Bake for 20 minutes or until golden brown. Cool and set aside.
- 8 Sprinkle with pumpkin seeds.