

Muffins



For about 15 muffins :

Ingredients

2 medium eggs
 125ml vegetable oil
 250ml of milk (semi-skimmed or whole)
 200g/8oz caster sugar
 400g/16oz plain flour } *or* 400g/ 16oz
 3 teaspoons of baking powder } self-raising flour
 1 teaspoon of salt

Extra ingredients

e.g. chocolate chips or chunks, dried fruit, spices

Chocolate Muffins

use 300g flour + 100g cocoa

Preparation Method

1. Preheat the oven to **200°C/400°F/Gas 6**. Line a muffin tray with paper muffin cases.
2. Beat the eggs in a mixing bowl and then mix in the oil and milk. Add the sugar and whisk until dissolved.
3. Sift in the dry ingredients (flour, baking powder and salt) and mix until smooth. Add any other extra ingredients e.g. chocolate chips, dried fruit
4. Fill the muffin cases two thirds full ($\frac{2}{3}$ full).
5. Bake in the middle of the oven for **15-20 minutes**.
6. Cool on a wire rack or enjoy warm straight out of the oven!