Triple P Muffins

Ingredients

250g self raising flour
2 x 15ml spoons baking powder
100g caster sugar
230ml semi-skimmed milk
1 egg
60ml oil
150g canned fruit, drained

Equipment

Weighing scales, large bowl, measuring spoons, measuring jug, wooden spoon, cake cases, patty tin, can opener, 2 metal spoons and cooling rack.

Method

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

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

© Crown copyright 2008

3. Stir in the fruit.

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

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

6. Allow to cool on a cooling rack.

© Crown copyright 2008