Basic Muffin Recipe

Ingredients

300g plain flour or SR flour
1 level tbs. baking powder (not needed if using SR Flour)
100g butter
2 eggs
80g caster sugar
220ml. milk
1tsp. vanilla essence
12 muffin cases

Equipment

Mixing bowl
Savoury spoon
Saucepan
Measuring jug
Red bowl
Table knife
Electric hand whisk

Method

Start

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Light oven. Gas mark 7/200 c

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Melt butter in a saucepan. Leave to **cool.** Crack 1 egg using a table knife into a red bowl, place into mixing bowl-repeat with 2nd egg.

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Whisk together eggs, caster sugar, milk, and vanilla essence. Stir in the butter.

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Add chosen flavouring, then **SIEVE** flour and baking powder into the egg mixture. Gently **fold** in using a savoury spoon.

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Place mixture into a jug and divide into 12 muffin cases. Place them in the oven and bake for 30 minutes

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. Reduce heat to gas mark 4/180°C continue cooking for 15 minutes if not cooked.
Place onto a cooling rack

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Stop