



Muffins 3 ways

Makes 10-12 muffins

Time: 30 minutes

Blueberry

Ingredients:

- ☐ 225g plain flour
- ☐ 100g caster sugar
- ☐ 2 teaspoons baking powder
- ☐ ½ tsp salt
- ☐ 100g blueberries
- ☐ 1 egg
- ☐ 250ml milk
- ☐ 120ml oil

Instructions:

- 1** Turn on the oven to 200 degrees celcius, gas mark 6. Stand paper cases in a bun tin.
- 2** Mix the flour, sugar, baking powder and salt in a large bowl.
- 3** In a different bowl, mix the egg, milk and oil very well together with a fork/whisk.
- 4** Make a dip in the middle of the flour mixture and pour in the liquid ingredients. Now add the blueberries. Gently fold it all together until the dry things are mixed in but it's still lumpy - this is very important as if you mix it too much the muffins will be tough.
- 5** Fill the paper cases to nearly full (they will rise). Bake for 20 minutes. They should look a little brown and feel springy to the touch. Cool on a wire rack.

Double chocolate

Ingredients:

Use the same as overleaf apart from:

- ☐ 175g plain flour
- ☐ 40g cocoa powder
- ☐ 100g white chocolate chips instead of blueberries

Spiced pumpkin

- ☐ 270g plain flour
- ☐ 50g caster sugar
- ☐ 75g soft brown sugar
- ☐ 2tsp baking powder
- ☐ ½ tsp salt
- ☐ 1tsp cinnamon
- ☐ 250g pureed pumpkin
- ☐ 1 egg
- ☐ 250ml milk
- ☐ 120ml oil

Cream cheese frosting

- ☐ 200g cream cheese
- ☐ 100g butter
- ☐ 100g icing sugar

Instructions:

- 1 Use the same method as overleaf, but remember to add the cocoa powder and chocolate chips to the dry ingredients.
- 1 Combine all of the dry ingredients in a large bowl.
- 2 In a separate bowl, combine all of the wet ingredients, including the pumpkin.
- 3 Make a dip in the middle of the flour mixture and pour in the liquid ingredients. Fold it all together until the dry things are mixed in but it's still lumpy - this is very important as if you mix it too much the muffins will be tough.
- 4 Fill the paper cases to nearly full (they will rise). Bake for 20 minutes. They should look a little brown and feel springy to the touch. Cool on a wire rack.

For the frosting, beat together the butter and icing sugar, then stir through the cream cheese until combined.