

Snacky Stuff

Muffin Madness



Raspberry and White Chocolate Muffins

Ingredients:

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

Equipment:

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



Method:

- 1 Heat oven 190°C. Place muffin cases on a baking tray.
- 2 Mix together the flour, sugar and chocolate chips.
- 3 Melt butter and add to milk and egg – mix well.
- 4 Roughly chop raspberries 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 Three quarter fill the muffin cases.
- 7 Bake for 20 minutes or until golden brown.

Carrot and Pumpkin Seed Muffins

Ingredients:

380 grams self-raising flour
200 grams brown sugar
100 grams butter
300 ml milk
1 egg
150 grams carrot
50 grams pumpkin seeds
1 teaspoon nutmeg
100 grams low fat cream cheese
2 tablespoons honey

Equipment:

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

Method:

- 1 Heat oven 190°C. Place muffin cases on a baking tray.
- 2 Mix together the flour, sugar, nutmeg and pumpkin seeds (reserve some for decorating).
- 3 Melt butter and add to milk and egg – 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 Three quarter fill the muffin cases.
- 7 Bake for 20 minutes or until golden brown. Cool and set aside.
- 8 Combine the cream cheese and honey.
- 9 Spoon the cream cheese onto the muffin and sprinkle with pumpkin seeds.