


Muffins of the Imagination

<u>Equipment</u>	<u>Ingredients:</u>
<p>Large mixing bowl Small mixing bowl Measuring jug Measuring cups Wooden spoon or scraper Fork 2 dessert spoons 12 hole muffin tray Oven mitt</p> 	<p>2 cups self-raising flour ½ cup raw sugar 2 eggs 1 cup natural or Greek yoghurt ½ cup vegetable oil 1 cup fruit of your imagination (berries, tinned fruit, mashed banana, diced apples, pears, pineapple, grated rind and some juice of 1 lemon or lime or orange)</p> <p><u>Optional</u> 1 teaspoon vanilla or cinnamon</p>

Method:

- Ask an adult to preheat oven to 180°. Grease muffin tray holes with oil spray.
- Place flour and sugar in a large mixing bowl.
- Crack eggs into small bowl and whisk with a fork.
- Measure yogurt in a jug, add whisked eggs and oil to yoghurt, stir with a fork until blended.
- Using a wooden spoon or scraper, make a well in flour mixture and pour in yogurt mixture. Lightly stir until just combined.
- Add fruit of your imagination and gently stir until just mixed through. Depending on the fruit and yogurt used, if the mixture is too dry, add a tiny bit of milk. Don't over mix.
- Using the double spoon method, fill each muffin hole with equal amount of mixture.
- Ask an adult to put muffins in the preheated oven and bake for about 20 minutes or until golden brown on top.
- Clean up, wash, dry and put away the dishes.
- When muffins are ready, ask an adult to take them out of the oven and let them set and cool in the tray for about 5 minutes.