

basic muffins sweet



Cost - \$

Serves - 12

Difficulty Rating - ★

Cooking Time - 25 minutes

Preparation Time - 10 minutes

ingredients

- 2 cups self-raising flour
- 2 tablespoons sugar
- 1 cup sultanas
- 1 cup milk
- ¼ cup vegetable oil
- 1 egg
- Margarine for greasing the tray

equipment

- Measuring cups
- 2 mixing bowls
- Paper towel
- Wooden spoon
- Tablespoon
- Muffin tray

1. Preheat oven to 180°C. Grease muffin tray using paper towel and margarine.

2. Mix flour, sugar and sultanas together in a bowl.

3. Mix milk, egg and oil together in a smaller bowl.

4. Mix the milk mixture with the flour. Stir until combined.

5. Spoon 2 tablespoons of mixture into each muffin tray.

6. Put in the oven and cook for 25 minutes or until brown. Remove muffin tray (*with oven mitt or tea towel*).

hints, tips and variations

- Use any fruit or nuts depending on what you like. Try apricots, apple, mashed banana, blueberries, walnuts, pecans, choc chips or a combination.
- Wrap them in plastic and freeze
- Heat them in the microwave and serve with custard for a winter dessert.

Cost - \$

Serves - 4

Difficulty Rating - ☆☆☆

Cooking Time - 10 minutes

Preparation Time - 25 minutes



1. Preheat oven to 180°C. Grease a flat oven proof tray with margarine.

2. Place the plain flour, self raising flour, rolled oats, egg and brown sugar in mixing bowl.

3. Place butter and peanut butter in sauce pan over low heat until melted.

4. Pour melted margarine and peanut butter and sultanas into flour mixture. Mix with a spoon.

5. To form the cookies, take a spoonful of cookie mixture and roll it into a round shape with your hands. Flatten the mixture to create the shape of a cookie. Place on the baking tray. Leave a space between each cookie so it can expand in the oven.

6. Cook in oven for about 10 minutes. Cookies are ready when they are golden brown in colour. Remove cookies with an oven mitt or tea towel.

hints, tips and variations

- If you like nuts you can add ½ cup of your favourite nuts to the mixture
- Store cookies in an airtight container
- Don't forget you can buy funky cookie cutters in the supermarket if you are feeling creative...

ingredients

- 125g margarine
- 3 tablespoons peanut butter
- ¾ cup self raising flour
- ¾ cup plain flour
- ½ cup rolled oats
- 1 egg
- 1 cup brown sugar
- 1 cup sultanas (*or any dried fruit or your favourite nuts*)
- Margarine to grease tray

equipment

- Flat tray
- Large mixing bowl
- Tablespoon
- Wooden spoon to mix
- Measuring cups
- Saucepan
- Paper to grease the tray