

Raspberry Muffins

This is great for morning tea or an afternoon snack. You can make them savory by leaving out the sugar & adding vegetables and cheese.

Ingredients:

Dry Ingredients

1 cup self-raising flour
½ cup caster sugar

Wet ingredients

½ cup milk
1 egg
¼ cup melted butter
¾ cup frozen raspberries (or any fruit that you like).

Method:

1. Preheat oven to 180°C
2. Lightly grease a muffin pan
3. Mix flour and sugar together.
4. Mix egg, milk and melted butter together. Add this to the dry ingredients. Mix well and add the fruit.
5. Spoon mixture into muffin pan.
6. Bake for 15 minutes or until a skewer inserted in the centre comes out clean.