PREP: 15mins
COOK: 30mins
SERVES: 12

Basic Muffin Recipe

The perfect lunch time or after-school snack for kids, this muffin recipe is the perfect base to add in your favourite extra ingredients!

Ingredients

Basic Muffin Mixture

2 1/2 cups self raising flour

3/4 cup sugar

1 cup buttermilk or full cream

60g unsalted butter, melted

1/3 cup neutral oil (vegetable, canola, grapeseed)

2 large eggs, room temperature, lightly whisked

2 tsp Queen Organic Vanilla Extract

Coconut / Rapadura sugar to sprinkle on top (optional)

Add Ins

Blueberry Muffins: 2 cup blueberries

Method - Muffins

STEP 1

Preheat oven to 180C (fan-forced). Line a 12 hole muffin tin with cases.

STEP 2

Whisk together dry ingredients in a bowl, make a small well in the centre. Set aside.

STEP 3

In a separate bowl, whisk together wet ingredients. Pour into flour mixture and fold together, until just combined. Add your favourite inclusions (see recipe notes) and gently fold through batter.

STEP 4

Bake for 20 minutes, then allow to cool for 5 minute in tin before moving to a wire rack to cool.

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Ingredients

Choc Chip Muffins: 1 cup chocolate chips, or roughly chopped making chocolate

Apple Cinnamon Muffins: 2 medium apples, peeled, cored and chopped into 1cm chunks + 2tsp cinnamon

Banana: 1 large banana

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