



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 tsp
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

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

For blueberry: Fold through most of the blueberries, reserving a few to pop on top. Fill cases $\frac{3}{4}$ full with batter and top with remaining blueberries.

STEP 4

For Chocolate chips: Fold through most of the chocolate chips, reserving a few to pop on top. Fill cases $\frac{3}{4}$ full with batter and top with remaining chocolate chips.

STEP 5

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Ingredients

Blueberry Muffins: 2 cup blueberries

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

Method - Muffins

For Apple Cinnamon: Coat apple chunks in cinnamon. Fold through most of the apple reserving a few to pop on top. Fill cases $\frac{3}{4}$ full with batter and top with remaining apple chunks.

STEP 6

For Banana: Add 1 mashed banana to batter, fold through then fill case $\frac{3}{4}$ full with batter.

STEP 7

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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