



Scrumptious muffins!

Ingredients

- 2 cups all-purpose flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup white granulated sugar
- 1 large egg
- 1 cup Moo milk
- 1/4 cup vegetable oil



Directions

Preheat oven to 400°F / 200°C / gas mark 6.

Stir together the flour, baking powder, salt, and sugar in a large bowl. Make a well in the centre.

In a small bowl, beat the egg with a fork. Stir in milk and oil. Pour all at once into the well in the flour mixture. Mix quickly and lightly with a fork until moistened, but do not beat.

Gently stir in a variation listed below, if desired. The batter will be lumpy. Pour the batter into paper muffin pan cups and bake for 25 minutes or until golden.

Makes 12 muffins/12 servings.

Variations:

- Blueberry Muffins: Add 1 cup fresh blueberries
- Raisin Muffins: Add 1 cup finely chopped raisins
- Date Muffins: Add 1 cup finely chopped dates
- Cheese Muffins: Fold in 1 cup grated, sharp yellow cheese
- Bacon Muffins: Fold in 1/4 cup crisp, cooked bacon, broken into bits

