



Crunchy Fruity Muffins

(Adult supervision required)

- 300g plain flour
- 1 tbsp baking powder
- ½ tspn salt
- 125g granulated sugar or caster sugar
- 1 egg
- 2 tbsp sunflower oil
- 275ml milk
- 90g crunchy oat cereal (cornflakes will be fine)
- 125g raspberries (you can use blueberries or strawberries if you prefer)
- 150g white chocolate

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

1. Sieve flour, baking powder and salt into a mixing bowl then stir in sugar.
2. Crack egg into a jug, add oil and beat together until light and fluffy. Add milk slowly and whisk thoroughly.
3. Fold egg mixture into flour mixture. Then fold in chocolate and chosen fruit.
4. Spoon mixture into muffin cases; sprinkle a little cereal on top of each muffin.
5. Bake the muffins in the middle of the oven for 20-25mins or until risen and golden.
6. Remove muffins from the oven and allow muffins to cool on a wire rack.
7. Eat and enjoy what you have made with friends and family!