



MOTHER'S DAY MUFFINS



INGREDIENTS

125g white self raising **flour**

3 dessertspoons porridge **oats**

50g caster sugar

70g raspberries

(fresh or frozen)

30g white chocolate drops

1 medium **egg**

70ml (7 dessertspoons) **milk**

40ml (4 dessertspoons) vegetable oil

For decoration:

50g margarine or butter (softened)

100g icing sugar

$\frac{1}{2}$ teaspoon vanilla essence

6-12 fresh raspberries

EQUIPMENT

measuring jug, mixing bowl, fork,

dessertspoon, teaspoon,

plastic spatula, muffin cases, muffin tin

MAKES: 6 large /
12 small

PREP TIME: 25 minutes
COOK TIME: 20-25 minutes

ALLERGENS: cereals containing gluten,
milk, egg

METHOD

- 1** Heat the oven to 190°C/Gas5. Prepare the muffin tins by lining with muffin cases.
- 2** In a large bowl, mix together the flour, oats, sugar and raspberries.
- 3** In a jug, measure the milk and oil. Then add the egg* and lightly beat together with a fork. (*Always wash your hands thoroughly after handling raw eggs.)
- 4** Pour all of the liquid ingredients into the dry ingredients. Stir with a spoon until only just combined, scraping the sides and bottom of the bowl as you stir. Be careful not to over mix.
- 5** With a dessertspoon, $\frac{3}{4}$ fill each muffin case with the mixture. Bake for 20 – 25 minutes until golden brown and they spring back when touched.
- 6** Once cooked, remove the muffins from the tray and leave to cool. Meanwhile make the buttercream by mixing the margarine, icing sugar and vanilla essence together.
- 7** To decorate the muffins, carefully cut the top off each muffin and set aside. Add a teaspoon of the buttercream on top of the muffin and then add 2 raspberries to one side of the buttercream. Place the 'top' back onto the muffin, dust with a little icing sugar and serve.