

Muffins

This recipe came from my friend, Susan Mahoney. Our family love eating these muffins as a treat. My son's favourite is raspberries with white choc chips. At school we harvested rhubarb from the garden, cut it up and cooked it in a saucepan with a small amount of water.

Equipment <ul style="list-style-type: none"> • Bowl • Whisk • Measuring cups • Knife • Chopping board • Muffin trays • Muffin wraps • Wooden spoon 	Ingredients: <ul style="list-style-type: none"> • 2 cups of self-raising flour • $\frac{3}{4}$ cup brown sugar • 1 egg • 1 cup of milk • $\frac{1}{4}$ cup of vegetable oil Suggestions of things you can add: <ul style="list-style-type: none"> Apricots and dark chocolate Blueberries and white chocolate Banana Cooked rhubarb Apples and cinnamon Bananas, walnuts and cinnamon Raspberries and white chocolate
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What to do:

1. Preheat the oven to 180 degrees.
2. Whisk together the flour and brown sugar.
3. Add the egg, milk, vegetable oil and whisk together.
4. Add the cooked rhubarb.
5. Spoon into muffin trays lined with muffin wraps.
6. Bake in the oven for 20 minutes.
7. Turn around and cook for a further 8 minutes.