

Magnificent Muffins

A challenge to make amazing muffins
and spend time away from a
computer screen



Savoury

Vegetable
Ham & Cheese

Sweet

Chocolate chip
Blueberry
Raspberry
Carrot
Gingerbread
Coffee
Cinnamon



The choice of recipe is yours!

But I have added a couple that you might like to try.....

You can use a family favourite recipe or one that has been passed down the generations.



Bake for Red Nose Day



Bake for our NHS staff



Bake for Pudsey

OR JUST BAKE TO MAKE YOURSELF HAPPY



Cinnamon Raisin Muffins

Yield: 12 MUFFINS Prep time: 20 MINUTES Cook time: 20 MINUTES

For The Muffins

- 100g raisins
- 227g Self raising flour
- 2 ½ teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon ground cinnamon
- 110g light brown sugar, packed
- 50g granulated sugar
- 75g unsalted butter, melted
- 1 large egg, room temperature
- 1 teaspoon vanilla extract
- 180ml whole milk, room temperature

For The Topping

- 2 tablespoons light brown sugar
- ½ teaspoon ground cinnamon



Instructions

- Bring 250ml of water to a boil in a small saucepan. Remove from heat and add raisins. Let sit for 10 minutes to plump the raisins. Drain well and set aside.
- Preheat oven to 200°C Gas 6. Grease a 12 cup muffin pan or line with paper liners; set aside.
- In a large mixing bowl combine the flour, baking powder, salt, cinnamon, and sugars. Stir with a whisk to combine. Make a well in the centre.
- In a measuring jug with a pour spout whisk the melted butter, egg, vanilla, and milk together until well blended. Pour into the centre of the flour mixture. Fold everything together until just moistened. Avoid over-mixing. Fold in the raisins.
- Divide the batter among the prepared muffin cups. Mix the cinnamon and sugar for the topping together in a small bowl and sprinkle it over the batter in muffin cup. Bake for 18 to 20 minutes or until a toothpick inserted into the centre comes out clean.
- Transfer muffins to a wire rack to cool completely.

Mary Berry's cheesy muffins

- Ingredients
- 275g/9¾oz [self-raising flour](#)
- 1 tsp [baking powder](#)
- ½ tsp [salt](#)
- 50g/1¾oz [butter](#), melted
- 1 large free-range [egg](#), beaten
- 250ml/9fl oz [milk](#)
- 75g/2⅓oz [Gruyère](#) cheese, grated
- bunch of [basil](#), leaves only, chopped
- 75g/2⅓oz pitted black [olives](#), chopped
- 2 tbsp sun-dried tomato paste



Instructions

- Preheat the oven to 200C/180C Fan/Gas 6 and line a 12-hole muffin tin with muffin cases.
- Measure the flour, baking powder and salt into a large bowl. Mix the butter, egg and milk together in a jug.
- Add the cheese, basil and olives to the bowl of dry ingredients and mix well. Pour in the wet ingredients and gently stir everything together using a fork. Loosely swirl in the sun-dried tomato paste to give a rippled effect through the batter.
- Divide the mixture between the cases and bake in the oven for 18–20 minutes, or until well risen and lightly golden brown.
- Remove from the oven and allow to cool slightly. Serve warm or cold.

