

Date.....

Basic Muffins



Ingredients

250g self-raising flour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
85g granulated sugar
1 egg
150ml milk
85g butter or marg.
12 paper cake cases

Buttercream for topping

100g soft marg. or butter
200g icing sugar (sieved)

Other toppings might be added for decoration.

REMEMBER: A large container to take them home in

Method

1. Place paper cake cases in a tin. Set oven 190C or gas mark 5.
2. In a large bowl sift together flour, baking powder and salt.
3. Stir in the sugar and any other dry ingredients.
4. In a separate bowl beat the egg with a fork and stir in the milk.
5. Melt the butter/marg. and pour in with the eggs and milk.
6. Pour all of the liquid ingredients into the dry mixture and stir.
7. Spoon the mixture into cake cases and bake for 20 - 25 minutes.
8. Stack all washing up and clear some space.
9. Prepare buttercream by gently mixing the soft butter or marg. into the sieved icing sugar using the back of a wooden spoon. Add any flavouring.
10. Place in piping bag and pipe onto the muffins once cooled.