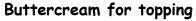
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## **Basic Muffins**

## **Ingredients**

250g self-raising flour
1 teaspoon baking powder
½ teaspoon salt
85g granulated sugar
1 egg
150ml milk
85g butter or marg.
12 paper cake cases



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.

