



## Triple P Muffins

### Ingredients

250g self raising flour  
2 x 15ml spoons baking powder  
100g caster sugar  
230ml semi-skimmed milk  
1 egg  
60ml oil  
150g canned fruit, drained

### Equipment

Weighing scales, large bowl, measuring spoons, measuring jug, wooden spoon, cake cases, patty tin, can opener, 2 metal spoons and cooling rack.



### Method

1. Preheat oven to 180°C or gas mark 4.

2. Mix all the ingredients together to form a smooth batter.



3. Stir in the fruit.



4. Divide the mixture equally between the cake cases using 2 spoons.



5. Bake for 20 – 25 minutes, until golden.



6. Allow to cool on a cooling rack.

