



Strawberry Muffins

INGREDIENTS:

- 1 cup self-raising flour
- 1/3 cup caster sugar
- ½ tsp vanilla extract
- 1 egg
- 1 tsp ground cinnamon
- 40g butter
- ¼ cup fresh strawberries chopped
- ¼ cup milk

METHOD:

1. Preheat oven to 200°C
2. Grease a 6 hole muffin tray or a 12 hole mini muffin tray
3. Sift flour into a medium bowl, add sugar, then combine vanilla, cinnamon, egg, butter and milk
4. Add chopped strawberries and stir until just combined
5. Divide mixture into muffin holes and bake for 10-12 minutes or until skewer comes out clean



NOTES

Check muffins at 10 minutes cooking time, especially if making mini muffins
Muffins will also cook further upon standing