

# A Choice of Muffins for Half Term Baking

**Bacon and Cheese, Blueberry or Apple (or all 3 if you're feeling hungry!)**

**225g Self Raising Flour**

**1 tsp Baking Powder**

**75g Melted Butter**

**175ml Milk**

**1 Egg**



**Savoury - 100g Grated Cheese, 100g cooked, bacon, salt and pepper & some snipped basil/parsley/chives**

**Blueberry - 100g soft, brown sugar & 100g blueberries**

**Apple - 100g soft, brown sugar, 2 peeled & grated apples, 1 tsp cinnamon and 100g sultanas**  
**You will also need 2 bowls, a wooden spoon, a whisk, a muffin tray and some muffin/bun cases.**

**1. Heat oven to 180C/160C fan/gas 4. In a large bowl mix the self-raising flour and baking powder. If doing the sweet version add the soft brown sugar.**

**2. In another bowl, mix the eggs, semi-skimmed milk and butter. Pour the wet ingredients into the dry and mix well, then stir in either the bacon, cheese, S&P and herbs OR the grated apples and sultanas OR the blueberries.**

**3. Divide the mix between 12 muffin cases and bake for 20-25 mins.**

**Cool on a wire rack, then enjoy!**

