



PREP: 15mins  
COOK: 30mins  
SERVES: 12

## Basic Muffin Recipe

The perfect lunch time or after-school snack for kids, this muffin recipe is the perfect base to add in your favourite extra ingredients!

### Ingredients

#### Basic Muffin Mixture

2 1/2 cups self raising flour  
3/4 cup sugar  
1 cup buttermilk or full cream  
60g unsalted butter, melted  
1/3 cup neutral oil (vegetable, canola, grapeseed)  
2 large eggs, room temperature, lightly whisked  
2 tsp Queen Organic Vanilla Extract  
Coconut / Rapadura sugar to sprinkle on top (optional)

#### Add Ins

Blueberry Muffins: 2 cup blueberries

### Method - Muffins

#### STEP 1

Preheat oven to 180C (fan-forced). Line a 12 hole muffin tin with cases.

#### STEP 2

Whisk together dry ingredients in a bowl, make a small well in the centre. Set aside.

#### STEP 3

In a separate bowl, whisk together wet ingredients. Pour into flour mixture and fold together, until just combined. Add your favourite inclusions (see recipe notes) and gently fold through batter.

#### STEP 4

Bake for 20 minutes, then allow to cool for 5 minute in tin before moving to a wire rack to cool.

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## Ingredients

Choc Chip Muffins: 1 cup chocolate chips, or roughly chopped making chocolate

Apple Cinnamon Muffins: 2 medium apples, peeled, cored and chopped into 1cm chunks + 2tsp cinnamon

Banana: 1 large banana

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