

Fiona Habermehl's Muffins

Dry ingredients:

5oz sugar, 9oz SR flour, 1tsp bicarbonate of soda

Wet ingredients:

85ml oil or 3oz melted cooled butter,
2 large eggs, beaten
200ml milk
1tsp vanilla extract

Method:

Mix wet ingredients and add to dry. Mix in extras at the end and stir as little as possible to mix.
Bake in a hot oven 180C for 15 to 18 minutes (or until golden, raised and firm-ish)

Extras:

-2 sticks rhubarb (or 3 pears) with 2 balls of ginger (crystalized or from a jar), 1/2 tsp ginger power, reduce milk to 5tbs.

or

-Swap milk for tub lemon yoghurt, zest & juice 1 lemon and punnet raspberries (drizzle with lemon glaze icing).

or

-reduce milk to 100ml add 2 mashed bananas and 2oz desiccated coconut

or

-Replace vanilla with almond extract, decrease milk to 150ml, 2oz flaked almonds, 6oz apricots or plums chopped (+/- 1 Tbsp amaretto?)

or

-switch 2oz flour for oats and milk for 2 pots yoghurt, add 2 grated Bramley apples and 4oz walnut pieces, 1 tsp cinnamon, 1/2 tsp nutmeg (sprinkle top with oats before baking)

or

-add a punnet of blueberries

or

white choc cut in to tiny pieces with 6oz of any fruit you fancy: loganberries, recurrants.....think I might try goossegogs?