



Basic muffin recipe



Prep: 20 mins
Cook: 25 mins



Easy



Makes 20



Ingredients

2 medium eggs

125ml vegetable oil

250ml semi-skimmed milk

250g golden caster sugar

400g self-raising flour (or same quantity plain flour and 3 tsp baking powder)

1 tsp salt

100g chocolate chips or dried fruit such as sultanas or dried cherries (optional)

Method

- Step 1** Heat oven to 200C/180C fan/gas 6. Line 2 muffin trays with paper muffin cases. In a large bowl beat 2 medium eggs lightly with a handheld electric mixer for 1 min.
- Step 2** Add 125ml vegetable oil and 250ml semi-skimmed milk and beat until just combined then add 250g golden caster sugar and whisk until you have a smooth batter.
- Step 3** Sift in 400g self-raising flour and 1 tsp salt (or 400g plain flour and 3 tsp baking powder if using) then mix until just smooth. Be careful not to over-mix the batter as this will make the muffins tough.
- Step 4** Stir in 100g chocolate chips or dried fruit if using.
- Step 5** Fill muffin cases two-thirds full and bake for 20-25 mins, until risen, firm to the touch and a skewer inserted in the middle comes out clean. If the trays will not fit on 1 shelf, swap the shelves around after 15 mins of cooking.
- Step 6** Leave the muffins in the tin to cool for a few mins and transfer to a wire rack to cool completely.