

**Learning Intentions** - to work well in pairs.

- to follow a recipe without help
- to make judgements in baked products

## Basic muffins -in pairs

### Ingredients

- 180g self-raising flour - **large bowl**
- 40g margarine - **large bowl**
- 100g caster sugar - **small bowl**
- 100ml milk - **jug**
- 1 egg - **jug**
- ingredient of choice:**
- 40g chocolate chips
- 40g glace cherries (washed & chopped)
- 25g desiccated coconut

### Equipment

- |                         |                    |
|-------------------------|--------------------|
| large bowl              | sieve              |
| bun tin                 | wooden spoon       |
| pot stand               | sieve              |
| 12 paper cases          | spatula            |
| small bowl              | metal spoon        |
| small jug               | veg knife (cherry) |
| chopping board (cherry) | cup                |

### Method

1. Set oven to 180°C/ Gas mark 4.
2. Place cases into bun tin. Sift flour into large bowl.
3. Rub margarine in until mixture resembles breadcrumbs.
4. Stir in ingredients from small bowl (ensure you've washed and chopped the cherries)
5. Stir in egg and milk. **DO NOT OVER -MIX. BATTER SHOULD BE LUMPY.**
6. Spoon into paper cases.
7. Bake 15-20 minutes until spongy and golden.