

BLACKCURRANT MUFFINS



Ingredients for blackcurrant muffins

500g wheat flour

150g brown sugar

1 packet (5 tsp) baking powder

200g cups frozen blackcurrants

250ml milk

100g butter

2 eggs

Preparing blackcurrant muffins

Preheat oven to 190°C and grease muffin pans. In a bowl, mix butter, eggs and sugar. Mix white flour and baking powder and add to the butter, eggs and sugar, stir in the milk. Gently add the frozen blackcurrants (make sure they don't split). Spoon into the pans and bake for 20 minutes or until muffins are golden and spring back at a touch. Allow to cool slightly before turning out onto a cooling rack.