# Basic muffins

## Ingredients

1 cup plain flour

2 teaspoons baking powder

1/2 teaspoon salt

1/2 cup castor sugar

1/2 cup milk

1/2 cup melted butter or margarine

1 egg

## Method

Stir together all dry ingredients. Add melted butter and beaten egg to milk. Add liquid ingredients to dry, stirring only to moisten. To this batter, add anything you have on the shelf.

Sweet: chocolate chips cocoa, butterscotch, fruit and nuts, apple freshly cut and cinnamon, canned fruit in centre of muffin, jam in centre.

Savoury: For savoury muffins reduce sugar to 1 table spoon. You can use wholemeal flour add bacon corn onion and a little cheese any spicy sausage shallot and capsicum ham and cheese or fresh/diced herbs and cheese Tip-Cut off rind of bacon cut into small pieces precook in microwave add bacon plus liquid to batter in microwave, add bacon plus liquid to batter. Bake 180°C oven for 15 minutes.

# Savoury muffins

## Ingredients

2 cups self-raising flour

1 cup milk

1 egg beaten together with milk

2 cups grated cheese

1 onion finely chopped

2 or 3 rashers bacon, finely chopped

## Method

Sauté bacon and onion in a little butter Put all ingredients into a bowl and mix until just combined do not over mix. Spoon mixture into a 12-cup muffin tray and cook at 210°C for about 20 minutes Remove muffins from tray and let cool.

# Banana & choc chip muffins

## Ingredients

1 large ripe banana

1 cup milk

1 egg

125g butter melted

1 1/2 cups SR flour

1/2 cup sugar

1 cup chocolate bits

## Method

Mash banana until very soft Add milk egg and butter. Stir in flour, sugar and chocolate bits. Stir until all ingredients are just mixed. Spoon into either a muffin tin or use small patty cake trays. Cook at 190°C for approximately 20 minutes.

# Blueberry muffins

## Ingredients

Wet Mix:

1/2 cup butter

1/2 cup sugar

2 eggs

1 cup milk

1/4 cup lemon juice

One 450g tin blueberries

Dry Mix:

21/2 cups SR flour

## Method

Thoroughly blend butter and sugar. Beat in the eggs and then the milk. Gently fold in the blueberries into the mix. Be careful not to break them. Fold the flour into the wet mix then place in pans. Bake in 200°C oven for 20 to 25 minutes.

# Ginger Slice

## Ingredients

1pkt ginger nuts

5 tablespoons golden syrup

2 cups hot water

125g margarine

3 tablespoons custard powder

1 tablespoon ginger

## Method

Crush ginger nuts, pour melted margarine over press into grated swiss roll tin. Place in refrigerator until set. Make custard of remaining ingredients and pour over shell. Leave until set and decorate with whipped cream and cherries.

# Peanut Crunchies

## Ingredients

125g butter

1 egg

1 cup sugar

1 cup cornflakes

1 cup SR Flour

1 cup flaked oats

200g salted peanuts

## Method

Melt butter and add beaten egg and sugar, mix in all dry ingredients. Place teaspoonfuls on a greased slide. Bake in a moderate oven for 15-20 minutes.

# Anzac Biscuits

## Ingredients

1 cup rolled oats

3/4 cup coconut

1 cup plain flour

1 cup sugar

11/2 teaspoon bicarbonate soda

2 tablespoon boiling water

125g butter

1 tablespoon golden syrup

## Method

Combine rolled oats, sifted flour, sugar and coconut. Combine butter and golden syrup over gentle heat until melted. Mix soda with boiling water, add to melted butter mixture, stir into dry ingredients. Spoon dessertspoons of mixture onto greased trays. Allow spreading room. Bake in a slow oven for 20 minutes. Loosen on trays while warm and then cool on trays.

# Nutties

## Ingredients

2 cups plain flour

2 cups coconut

2 cups flaked oats

1 cup sugar

2 tablespoons honey

500g butter or margarine

4 tablespoons water

11/2 tablespoon carb soda

pinch salt

1/2 teaspoon ground ginger

1/2 teaspoon ground cloves

## Method

Melt butter and add honey, soda and water and boil for one minute. Add to dry ingredients. Bake in moderate oven for 15 minutes.