



## GINGERBREAD MUFFINS

### Ingredients

125g plain flour  
1 x 15 ml sp baking powder  
1 x 1.25 ml sp bicarbonate of soda  
1 x 1.25 ml sp salt  
1 x 2.5 ml sp ground ginger  
1 x 2.5 ml sp cinnamon  
1 egg  
70g soft brown sugar  
3 x 15 ml sp vegetable oil  
2 x 10 ml sp black treacle  
75 mls milk  
OVEN TEMP – Gas 5/190°C  
TIME – 20-25 minutes

### Method

1. In a large bowl, sieve together the dry ingredients apart from the sugar.
2. In a separate bowl, beat egg. Stir in sugar, oil, treacle then milk. Continue beating till well mixed.
3. Pour wet mixture into dry, stir gently till well mixed. DO NOT BEAT.
4. Spoon into 6 muffin paper cases in muffin tin.
5. Bake in oven for 20-25 mins till tops feel quite firm.