



Muffnuts



Skills

Creaming
Beating
Portioning

Folding
Baking

EQUIPMENT & INGREDIENTS

Muffin tin

Muffin cases (6)

Mixing bowl

Tablespoon

Teaspoon

Wooden spoon

Fork

- ✓ **70g caster sugar, extra for dusting**
- ✓ **100g SR Flour**
- ✓ **1/4 tsp bicarbonate soda**
- ✓ **50ml yogurt**
- ✓ **1 large egg**
- ✓ **1/2tsp vanilla extract**
- ✓ **70g butter**
- ✓ **6 tsp of jam or chocolate spread**
- ✓ **6 muffin case**

STEP 1



Preheat the oven to 180°C (fan 160°C, gas mark 4) and line a 6-hole muffin tin with paper cases.

STEP 2



Put 70g sugar, flour and bicarb in a bowl and mix to combine. Melt butter in microwave. In a jug, whisk together the yogurt, eggs, butter and vanilla

STEP 3



Tip the jug contents and melted butter into the dry ingredients and quickly fold with a metal spoon to combine.

STEP 4



Divide two-thirds of the mixture between the muffin holes. Carefully add 1 tsp jam into the centre of each.

STEP 5



Now cover with the remaining mixture. Bake for 16-18 mins until risen, golden and springy to touch.

STEP 6



Leave the muffnuts to cool for 5 mins before lifting out of the tin and rolling in the extra sugar..



Wash dishes

Wipe dishes

Clean surfaces

Put dishes away

Put dirty clothes in washing
basket

WASHING UP!!!!

PLENARY

Chef of the Day

What do you look for in a great muffnut?

Use the sensory words on the wall to help class write success criteria

Group work, each section to nominate their best muffnut for teacher to judge

Member of each group to pitch why there's is the best.

