

- Muesli Muffins -

breakfast > Muesli Muffins



makes **12** small or **6** Jumbo
ready in about **40** minutes

Shopping LIST:

140g plain flour, **10g** baking powder, **280g** muesli, **100g** brown sugar, **2** eggs, **250ml** buttermilk, **35ml** sunflower oil.

Method:

- Preheat the oven to **180°C fan**.
- Sift together **140g plain flour** and **10g baking powder** into a large bowl. Stir in **280g muesli** and **100g brown sugar**.
- Place **2 eggs** in a bowl and beat lightly. Beat in **250ml buttermilk** and **35ml sunflower oil**.
- Make a well in the centre of the dry ingredients and pour in the beaten liquid ingredients. Stir gently until just combined; do not over-mix! Spoon the mixture into the muffin cases.
- Bake in the preheated oven for **20 minutes**, or until well risen, golden brown and firm to the touch. Leave to cool in the tin for **5 minutes**, then transfer to a wire rack to cool.

"bon appétit"



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