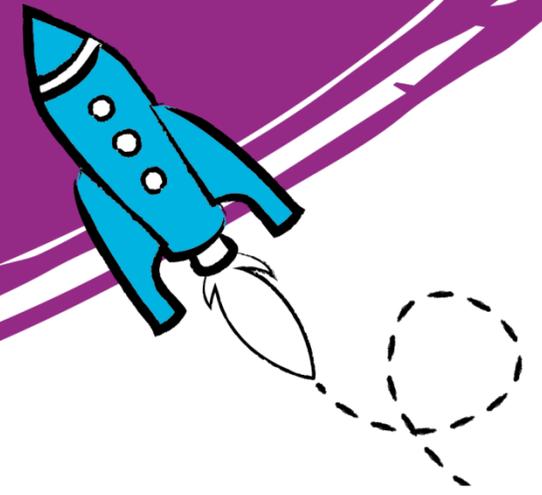


The Great British Bake Off!



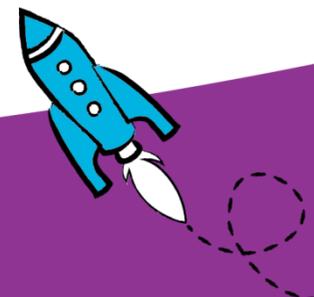
K Auker

PMLD TEACHER

WELCOME TO



Today we will be making Apple & Sultana Muffins!





Lets explore our ingredients...

200g self-raising flour

1 tsp baking powder

1 tsp cinnamon

50g wholemeal flour

100g golden caster sugar

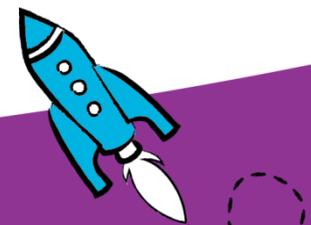
2 eggs

125ml semi-skimmed milk

4 tbsp sunflower oil

2 apples, grated

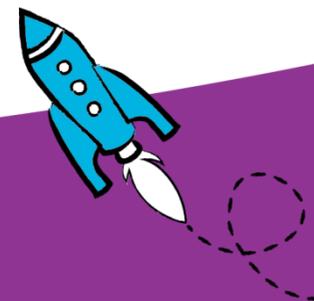
100g sultana





THE GREAT BRITISH BAKE OFF

1. Heat oven to 180c.





THE GREAT BRITISH BAKE OFF

2. In a large bowl mix the self-raising flour, baking powder, cinnamon, wholemeal flour and caster sugar.

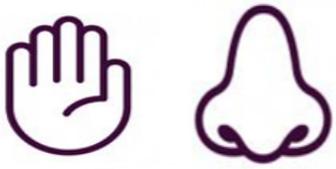




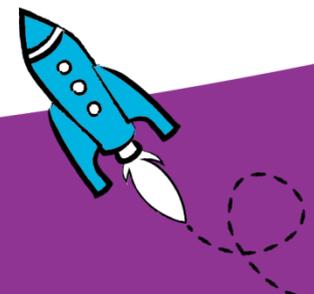
THE GREAT BRITISH BAKE OFF

3. Mix the eggs, semi-skimmed milk and sunflower oil in a separate bowl.





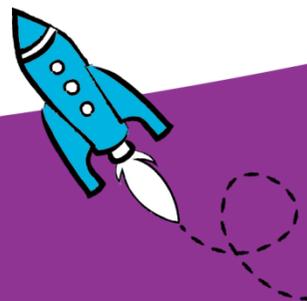
4. Then add both mixtures together gently.





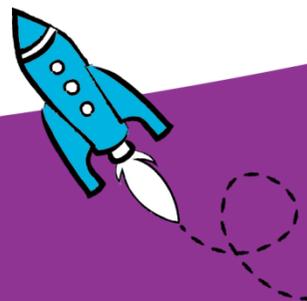
THE GREAT BRITISH BAKE OFF®

5. After that stir in the grated apples and sultanas.



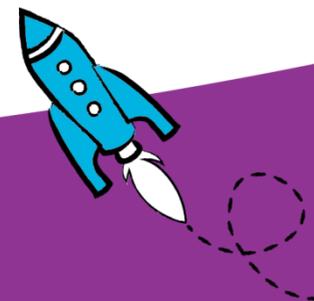


Divide the mix between 12 muffin cases.





5. Finally bake for 25minutes!



THE GREAT BRITISH
BAKE OFF®

