

Berry Mint Muffins

Makes 12 muffins

Ingredients:

- 2 cups plain flour
- 2 ½ tsp baking powder
- ¾ cup caster sugar
- 1 cup milk (of your choice)
- 1/3 cup vegetable oil
- 1 ½ tsp vanilla extract
- 1 ½ cups frozen mixed berries
- 12 muffin liners
- *Optional: 10 – 12 fresh mint leaves, very finely chopped



Method:

- 1) Preheat oven to 180° C.
- 2) Mix all dry ingredients together in a bowl. Make a well in the centre.
- 3) Measure wet ingredients into well and stir until just combined. Be careful to avoid over-mixing.
- 4) Add berries and mint, then gently fold through muffin mix.
- 5) Place muffin liners in a 12-hole muffin tray and fill each with mix.
- 6) Bake 20 – 30 minutes, until a golden colour and they bounce back when lightly pressed.