

Fruit yoghurt muffins

Makes 6 large muffins

Prep: 15 mins Cook: 12 mins

Ingredients

140g plain flour
½ teaspoon baking powder
¼ teaspoon bicarbonate of soda
¼ teaspoon salt
1 medium eggs, beaten
85g light brown sugar
125ml fruit yoghurt
50g frozen fruit
55g butter, melted
½ teaspoon vanilla extract
brown sugar and cinnamon, for dusting



Preparation method

1. Preheat oven to 190 C / 170 C Fan / Gas 5. Line a muffin tin with 6 muffin cases.
2. Sift the flour, baking powder, bicarbonate of soda and salt into a large bowl.
3. In a second bowl, place the eggs, sugar, yoghurt, butter and vanilla into a bowl and beat until blended.
4. Add the egg mix to the flour along with the frozen fruit. Use a rubber spatula or metal spoon to fold the mixture until just combined. Do not overmix - the mixture will not be smooth. Divide the mixture between the 12 muffin cases and sprinkle over some sugar and cinnamon.
5. Bake for 12 to 15 minutes, or until a skewer inserted comes out clean.