

# TINY C

## TINY C'S BREAKFAST MUFFINS

**MAKES: 10-12 MUFFINS**

**PREPARATION TIME: 10 MINUTES**

**COOKING TIME: 25 MINUTES**

### **YOU'LL NEED:**

**225G SELF-RAISING FLOUR**

**1 TSP BAKING POWDER**

**75G CASTER SUGAR**

**25G WHEAT BRAN**

**TSP MIXED SPICE**

**2 LARGE EGGS, BEATEN**

**75G BUTTER, MELTED AND COOLED**

**200ML MILK**

**175G CHANTENAY CARROTS (PREFERABLY  
LARGE), WASHED AND GRATED**

**150G RAISINS**

### **WHAT TO DO:**

**PREHEAT THE OVEN TO 200°C/GAS MARK 6.**

**PLACE 10-12 MUFFIN CASES IN A MUFFIN TRAY.**

**PUT THE FLOUR, BAKING POWDER, SUGAR, BRAN AND MIXED SPICE INTO A LARGE MIXING BOWL AND MIX TO COMBINE. IN A SEPARATE BOWL, COMBINE THE EGGS, MELTED BUTTER AND MILK, THEN ADD TO THE FLOUR MIXTURE ALONG WITH THE CHANTENAY AND RAISINS. QUICKLY STIR WITH A WOODEN SPOON UNTIL EVERYTHING IS JUST COMBINED - DO NOT OVER MIX.**

**DIVIDE THE MIXTURE BETWEEN THE MUFFIN CASES. COOK THE MUFFINS IN THE PREHEATED OVEN FOR 20-25 MINUTES, UNTIL THEY ARE WELL-RISEN, COOKED THROUGH AND GOLDEN BROWN ON TOP.**

**ENJOY YOUR DELICIOUS MUFFINS INSTEAD OF A BOWL OF CEREAL**



**GET STARTED IN THE  
MORNING WITH A HEALTHY  
BREAKFAST MUFFIN  
GRAMMED FULL OF SWEET  
CARROTS AND RAISINS.**

