

## Warm muesli muffins recipe



### Ingredients

- 50g self-raising white flour
- 75g wholemeal plain flour
- 2 tsp baking powder
- 150g fruit muesli
- 75g soft brown sugar
- 100ml sunflower oil
- 150ml soya milk alternative, eg Alpro
- 1 **egg**

### How to make warm muesli muffins

1. Preheat the oven to 200°C/400°F/gas mark 6. Line a muffin tin with 9 paper muffin cases.
2. Tip the white and wholemeal flour into a bowl, add the baking powder, muesli and sugar.
3. Pour the oil into a jug, add the soya milk alternative and egg and mix together with a fork. Pour the wet ingredients into the dry ingredients in the bowl. Gently fold everything together.
4. Spoon into the paper muffin cases and bake for 15 minutes until the muffins are well risen, firm and springy to the touch. Serve warm.