



BANANA PANCAKE MUFFINS



SERVINGS:
12



TIME:
40 MINS



DIFFICULTY:
EASY



COST:
££££

Ingredients:

- 350g plain flour
- 2 tsp baking powder
- 50g butter
- 2 eggs
- 350ml milk
- Handful of banana/ berries

Method:

1. Preheat your oven to 200c/180c fan/gas 6
2. Mix the flour and baking powder together
3. Melt the butter in a saucepan
4. In a bowl, combine the melted butter, milk and eggs. Whisk together
5. Combine the wet and the dry ingredients
6. Grease a 12-hole muffin tin. Divide your mixture evenly between the holes in your tin
7. Top each muffin with a few berries or banana slices
8. Bake for 20-25 minutes until golden brown
9. Allow to cool for 5 minutes, then remove the muffins from the tin

