

STRAWBERRY MUFFINS

INGREDIENTS

1 1/2 cups (195 grams) all-purpose flour
3/4 cup (150 grams) granulated sugar
2 teaspoons baking powder
1/2 teaspoon kosher salt
1/2 teaspoon ground cinnamon
1/3 cup (80 ml) vegetable oil
1 large egg
1/3 to 1/2 cup (80 ml – 120 ml) milk
1 1/2 teaspoons vanilla extract
180gms strawberries, hulled and diced (about 1 cup diced)

TOPPING

1 tablespoon granulated sugar
1/4 teaspoon vanilla extract

METHOD

Step 1:

Heat the oven to 200C. Line 12 standard-size muffin cups with paper liners.

Step 2

Whisk flour, sugar, baking powder, salt and the cinnamon in a large bowl until well mixed.

Step 3

Using a measuring jug that holds at least 1 cup, measure out the vegetable oil. Add the egg then fill the jug to the 1-cup line with milk (this should be 1/3 to a 1/2 cup of milk). Add 1 1/2 teaspoons of vanilla extract and whisk until blended. Pour into the bowl with flour and stir with a fork until just combined. Do not over mix. Stir in the strawberries.

Step 4

In a small bowl, stir 1 tablespoon of sugar with a 1/4 teaspoon of vanilla then set aside.

Step 5

Divide batter between the 12 muffin cups. (The batter will come close to the tops of the paper liners). Lightly sprinkle vanilla sugar topping over muffins.

Step 6

Bake muffins until tops are golden brown, no longer wet and a toothpick inserted into the middle comes out with crumbs, not wet batter; 15 to 20 minutes. Transfer to a wire rack and cool completely.

THE COOKERY

by The Secret Jozi Chef