

# STRAWBERRY MUFFINS

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## 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