



COURGETTE MINI MUFFINS

Season:	Summer, autumn
From the garden:	Courgette, eggs
Type:	Baking
Difficulty:	Easy
Country of origin:	USA
Serves:	36 mini muffins
Source:	Unknown

Equipment

- *chopping board and knife
- *mixing bowls and spoon
- *grater
- *measuring cup and spoons
- *spatula
- *pastry brush
- *mini muffin tins

Ingredients

- *2 cups grated, packed courgette
- *2 eggs
- * $\frac{2}{3}$ cup vegetable oil
- * $\frac{3}{4}$ cup sugar (+2 tbsp for sprinkling)
- *1 tsp vanilla extract
- * $\frac{1}{2}$ tsp salt
- *1 $\frac{1}{2}$ tsp cinnamon
- * $\frac{3}{4}$ tsp baking soda
- * $\frac{1}{2}$ tsp baking powder`
- *2 cups plain flour

Method

- 1.pre-heat oven to 200 degrees
- 2.wash and grate courgette. Don't squeeze out the liquid. We need 2 cups, packed
- 3.measure the dry ingredients into one bowl and the wet ingredients into another bowl
- 4.combine the wet and dry ingredients, mix until just combined. Don't over mix

5.brush the muffin tin holes with a little bit of oil

6.fill the tins with the batter and sprinkle a little bit of sugar on top of each muffin

7.bake for around 10-12 minutes until risen and firm to the touch

Skills: *measuring, grating, mixing*