

CARROT MUFFINS

By MISS MUSIEJ

Let's celebrate 75th Anniversary
of VE Day



Lets get started!

Ingredients:

- 2 eggs
- half a cup of oil (sunflower or vegetable)
- 2 Cups of self raising flour
- 1 cup of brown sugar
- 1 tea spoon of cinnamon
- 1 tea spoon of baking powder
- 1 carrot
- 2 bananas
- Sprinkles for decoration

You will need:

- Whisk
- Fork and table spoon
- 1 large bowl
- 2 small bowls
- A cup
- Grater



- 12 cupcake cups
- Baking tray
- Oven gloves

Into the large bowl put 2 cups of flour, 1 cup of sugar, 1 tea spoon of cinnamon and 1 tea spoon of baking powder.



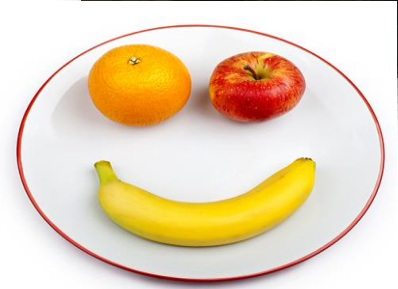


Mind your fingers!

- Grate the carrot. Use the side with the largest holes. If it is to tricky, ask an adult for help.
- You will need a full cup of grated carrot.
- Next add it to the big bowl.



- Mash two bananas with a fork .Let's make it fun and have a dance off!!!
Peel bananas,
Peel, peel bananas! (2)
- Slice bananas,
Slice, slice bananas! (3)
- Smash bananas,
Smash, smash bananas! (4)
- Lick bananas,
Lick, lick bananas! (5)
- Eat bananas,
Eat, eat bananas! (6)
- Go bananas,
Go, go bananas! (7)

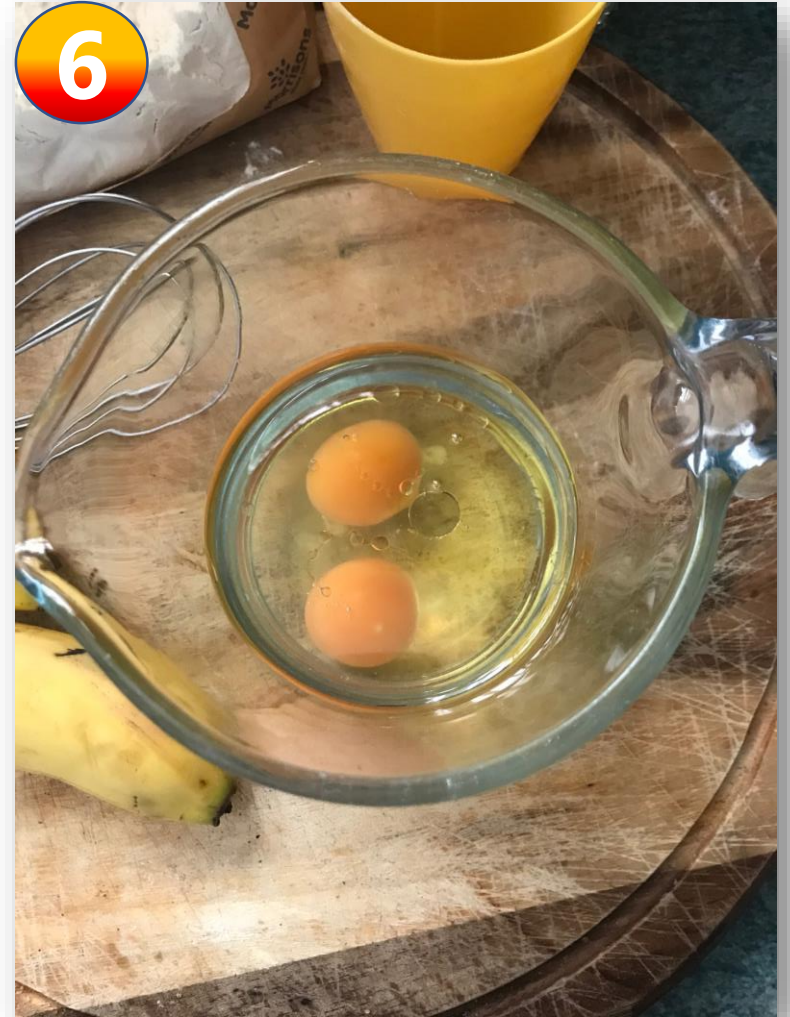


Lets get started!

- After all that mashing and dancing ;))
- Your banana mash is ready to join the rest of the ingredients in the large bowl.



In a small bowl add and beat the eggs with half cup of oil using your fork or whisk, It is just like making scramble eggs!



- Eggs and oil mixture add into large bowl.



- Combine the dry ingredients and oil-eggs mixture using whisk.



- Place 12 paper baking cups on a baking tray and fill up with 2 full table spoons of your mixture.
- Ask an adult to switch on the oven to 180 C. When the temperature is ready, with an adults help, place your muffins inside the oven.
- Bake your muffins for about 25-30 min.



- Once they have finished baking. Again with adult help use your oven gloves take your muffins out of the oven.
- Wait till they cool down and decorate with sprinkles or nuts (just like i did).



Watch out! The OVEN is very hot!

ENJOY!

