Mrs Last’s Group
Kiwi Fruit Muffins

Season: Autumn/Winter
Type: Cake
Difficulty: Easy
Serves: 20 small muffins
Fresh from the garden: kiwi, eggs
Recipe Source: adapted from taste.com

### Equipment:
- Cup measure
- ½ cup measure
- ½ teaspoon measure
- Measuring jug
- Scales
- Bowl
- Wooden spoon
- Muffin pans
- Muffin papers
- Spatula
- Spoons
- Microwaveable bowl

### Ingredients
- 1 cup plain flour
- ½ caster sugar
- 1/2 teaspoon bicarb of soda
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground mixed spice
- dash salt
- 1 egg
- 125ml milk
- 60 grams butter, melted
- 4 kiwi fruit, peeled and chopped
- 85g sultanas

### What to do
- Line small muffin pans with enough papers for 1 small muffin each
- Pre-heat oven to 220°C
- In a bowl, combine the dry ingredients.
- In another bowl, beat the egg, milk and butter.
- Stir into dry ingredients just until moistened.
- Fold in kiwi fruit and sultanas.
- Place mixture into prepared pans
- Cook until golden.