

## FEIJOA & GINGER MUFFINS

<i>Ingredients</i>	<i>Equipment</i>
2 ½ Cups Plain Flour	Large & Medium Mixing Bowl
2 Teaspoons Ground Ginger	Spoon & Cup Measures
2 Teaspoons Baking Powder	Chopping Board
½ Teaspoon Bi-Carb Soda	Chef's Knife
½ Cup Brown Sugar	Sifter
1 Cup Soya Milk	Wooden Spoon
50 Grams Butter	2 Dessert Spoons
1 Teaspoon Vanilla Extract	Muffin Tray
1 Egg Beaten	Patty Pans
1 Cup Chopped Feijoas	

### *What to do*

1. Get out all required equipment
2. Weigh and measure ingredients.
3. Scoop the flesh from the Feijoas and chop roughly.
4. Sift Flour, Ginger, Baking Powder and Bi-Carb Soda in the large mixing bowl.
5. Add the Brown Sugar, mix well.
6. Rub the butter in the flour until it resembles bread crumbs.
7. Combine the Milk, Vanilla Extract and Egg in the medium mixing bowl.
8. Make a well in the flour, add the liquids and chopped Feijoas, mix until well combined.
9. Spoon into the patty pans and bake in the oven (180 degrees) for approximately 20 minutes.