

## RASPBERRY JAM DOUGHNUT MUFFINS

<i>Ingredients</i>	<i>Equipment</i>
2 Cups Self Raising Flour/ <b>Gluten Free*</b>	Medium & Small Mixing Bowls
2/3 Cup Caster Sugar	Plastic Mixing Jug
Pinch of Salt	Sifter
1/3 Cup Vegetable Oil	Whisk
1 Egg/ <b>No Egg Replacer*</b>	White Plastic Spatula
<sup>3</sup> / <sub>4</sub> Cup Soy Milk*	Cup and Spoon Measures
1 Teaspoon Vanilla Extract	Small Saucepan
Raspberry Jam*	Pastry Brush
20 Grams Nuttelex*	Muffin Tray and Muffin Cases
1 Teaspoon Ground Cinnamon/ <b>Woolworths Brand*</b>	
1 Teaspoon Caster Sugar	

\*Refer to product list on the CPS website

\*Only Woolworths brand spices used with no traces of nuts

### *What to do*

1. Get out all required equipment
2. Weigh and measure ingredients
3. Sift the self raising flour in the medium mixing bowl
4. Add a pinch of salt and 2/3 cup of caster sugar.
5. In the plastic mixing jug, combine the vegetable oil, egg, soy milk and vanilla extract.
6. Add the wet ingredients to the dry ingredients and mix well.
7. Place a spoonful of the mixture in each muffin and make a hole in the centre.
8. Fill the hole with Jam then cover with another spoonful of mixture.
9. Bake in a 180° oven for approximately 20 minutes.
10. Remove from the oven and set aside to cool slightly

11. Meanwhile, melt the butter in the small saucepan.
12. Combine the extra sugar and cinnamon in a bowl.  
When the muffins are cool enough to handle, brush each muffin with the melted butter and sprinkle with the cinnamon sugar.
13. Serve while still a little warm