

RASPBERRY JAM DOUGHNUT MUFFINS

<i>Ingredients</i>	<i>Equipment</i>
2 Cups Self Raising Flour	Medium & Small Mixing Bowls
2/3 Cup Caster Sugar Plus 1/2 Cup extra to coat	Plastic Mixing Jug
Pinch of Salt	Sieve
1/3 Cup Vegetable Oil	Whisk
1 Egg	White Plastic Spatula
175ml Buttermilk	Cup and Spoon Measures
1 Teaspoon Vanilla Extract	Small Saucepan
Raspberry Jam	Pastry Brush
100 Grams Unsalted Butter	Muffin Tray and Muffin Cases
1 Teaspoon Ground Cinnamon	

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, buttermilk 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
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 roll in the cinnamon sugar.
13. Serve while still a little warm