

Mixed Berry Cupcakes

Ingredients:

4 cups self-raising flour

2 tablespoons (tbsp) castor sugar

1 ½ cups milk

2 eggs

¾ cup vegetable oil

1 ½ cups brown sugar

1 tablespoon (tbsp) vanilla extract/essence

1 ½ cups frozen mixed berries

Method:

- Pre heat oven to 170 degrees. Line 2 ½ cupcake trays with patty pan papers.
- Combine flour and both sugars in a bowl and make a well in the centre.
- Add milk, eggs, oil and vanilla to the well and mix gently.
- Add mixed berries and fold in.
- Ladle mixture into your patty pans (count how many people we need to feed in the class) and cook in oven for 15 minutes or until lightly golden.
- Serve onto 4 plates.