



## Butterscotch mini muffins

by Suzy Pelta

### Ingredients

200g self raising flour  
120g light brown sugar  
100ml vegetable oil  
1 egg  
100ml milk  
100g butterscotch chips

You will need a mini muffin tin or a flat baking tray  
Makes 24 mini muffins

### Method

Preheat your oven to 190°C.  
Line your mini muffin tin or baking tray with mini muffin cases.  
In a large bowl, mix together the flour and sugar.  
Pour in the oil and mix.  
In a separate bowl, whisk together the egg and milk.  
Pour the egg-milk mixture into the larger bowl and mix carefully so that there aren't any lumps.

Pour the butterscotch chips into the mixture and make sure they are distributed evenly.

Using two teaspoons, fill the mini muffin cases almost to the top with the mixture.

Bake in the oven for 10-12 minutes until they look like light golden toadstools.

Allow the mini muffins to cool for a couple of minutes in the tin, before transferring them to a wire rack.

These are best eaten fresh, but can be stored for up to three days in an airtight container.

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