

## Step 2 on the iMAP Milk Ladder

## **UK Home Recipe Sheet 2 - Muffin**

# Sweet (Plain) Muffin

### Ingredients

- 250g (2 cups) plain wheat flour (can use wheat-free/gluten-free flour)
  [Add 3g (½ tsp) xanthan gum if wheat-free/gluten-free flour is being used]
- 10g (2½ tsp) baking powder (check it is wheat/gluten-free if necessary)
- 25g (2 level tbsp) sugar
- A pinch of salt
- 50 ml (¼ cup) sunflower or canola oil
- 250 ml (1 cup) milk
- 110g (½ cup + 1 tbsp) finely chopped/mashed/grated fruit (apple, banana, pear)
- A few drops of alcohol-free vanilla extract or tip of knife of vanilla powder

### Method

Pre-heat the oven to  $180^{\circ}$ C -  $200^{\circ}$ C (350 °F - 400 °F)

- 1. Mix the flour, (plus xanthan gum if using), baking powder, sugar and salt in a bowl
- 2. Whisk the milk and oil together before adding to the dry ingredients
- 3. Add the chopped/grated/mashed fruit and vanilla essence and mix well
- 4. Divide the mixture into 10 muffin cases
- 5. Bake in the oven for 15-20 minutes
- 6. Cool on a wire rack

## **Savoury Muffin**

#### Ingredients

250g (2 cups) plain wheat flour (can use wheat-free/gluten-free flour)

[Add 3g (½ tsp) xanthan gum if wheat-free/gluten-free flour is being used]

- 10g (2½ tsp) baking powder (check it is wheat/gluten-free if necessary)
- A pinch of salt
- 50 ml (¼ cup) sunflower or canola oil
- 250 ml (1 cup) milk
- 60g (1/2 cup) grated dairy free cheese
- A handful of chopped spinach, grated carrot or courgette (optional)

#### Method

Pre-heat the oven to 180°C - 200°C (350 °F - 400 °F)

- 1. Mix the flour, (plus xanthan gum if using), baking powder and salt in a bowl
- 2. Whisk the milk and oil together before adding to the dry ingredients
- **3.** Add the dairy free cheese (and spinach, carrot or courgette if using) and mix well. Add a little water if needed.
- 4. Divide the mixture into 10 muffin cases
- 5. Bake in the oven for 15-20 minutes
- 6. Cool on a wire rack

#### **Step 2 Notes**

- 1 muffin provides 0.875g of milk protein
- Start with ½ muffin, increase to 1 muffin before moving on to the next Step of the Milk Ladder

[Your healthcare professional will guide you on the length of time you should stay on each stage of Step 2 (muffin), before moving to the next Step of the Milk Ladder]