

Mini oaty banana muffins

Children will love making these easy little muffins — not to mention eating them

3.5/5stars Av. customer rating

Serves: 60

Preparation time: 10 Minutes

Cooking time: 15 Minutes

Nutrition per serving: 77 cal, 4.6g fat, of which 0.6g saturated fat, 3.8g added sugar,

1 pack of 100 Sainsbury's petit four cases

250g plain flour

2 teaspoon baking powder

75g Scottish porridge oats by Sainsbury's, plus a small handful for topping

3 medium British freerange Woodland eggs

175g caster sugar

250ml sunflower oil

2 ripe Fairtrade bananas, peeled and mashed

Icing sugar, for dusting

Method

1. Preheat the oven to 180°C, fan 160°C, gas 4. Line mini muffin tins with the petit four cases.
2. Sift together the flour and baking powder, then stir in the porridge oats. In a separate bowl, beat together the eggs, caster sugar, sunflower oil and the salt. Fold into the flour, along with the bananas.
3. Spoon the mixture into the paper cases, sprinkle with the remaining oats and bake for 15 minutes, until golden. This can be done in batches. Let cool slightly on a wire rack. Dust with icing sugar to serve.