



Grape Muffins

What to collect	
Ingredients	Equipment
2 cups plain flour	muffin tray
2 teaspoons baking powder	whisk
$\frac{3}{4}$ cup caster sugar	2 bowls
1 cup sour cream	sifter
2 eggs	metric measuring spoons/cups
1 teaspoon finely grated lemon zest	zester
$\frac{1}{3}$ cup rice bran oil	
1 cup grapes, sliced in half	

What to do

1. Preheat oven to 180C
2. Line muffin trays with paper cases.
3. Sift flour and baking powder into a bowl. Add sugar and stir to combine.
4. In another bowl, whisk the eggs, sour cream, lemon zest and oil together.
5. Combine the 2 bowls together and fold in the grapes.
6. Spoon into lined muffin trays and bake for 30-40 minutes or until golden.