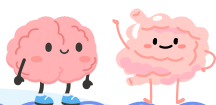
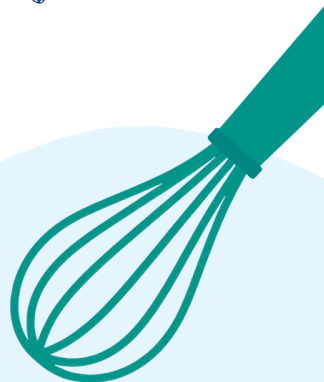


BLUE MUFFIN RECIPE



Makes six
vegan-friendly
muffins!



Equipment

- Mixing bowl
- Large spoon
- Six muffin cases in baking tray

Ingredients

- 1 measuring cup plain flour
- 1 measuring cup granulated sugar
- 1 tablespoon baking powder
- ½ measuring cup canola oil
- 1 measuring cup water
- 1 teaspoon vanilla extract
- 1 teaspoon royal blue food dye (Wilton royal blue dye or Sugarflair Colours royal blue dye - both available online)

Method

- Preheat oven to 325F / 170c / gas mark 3 and add liners to muffin tray
- Combine baking powder, flour and dry ingredients in a large bowl and mix
- Add canola oil, water and vanilla extract wet ingredients (not the dye) into a jug and mix well
- Make a well in the centre of the dry flour and sugar mix in the bowl
- Pour in the wet ingredients into the centre of the flour and sugar – mix thoroughly
- Add the food dye and stir into the muffin mix and mix again thoroughly (the batter should be very blue)
- Scoop half a cup into the muffin liners
- Bake for 24-26 minutes, inserted skewer should come out clean
- Watch closely so they do not turn green on top

 When you
see a
blue poo,
go here

