



Traffic light category: **Amber**

Serves: 24

## Ingredients

- ½ cup polyunsaturated margarine
- ½ cup sugar
- 2 eggs
- 1 cup reduced fat strawberry yoghurt
- 1 large punnet strawberries, chopped
- Grated rind and juice of 1 large lemon
- 1 ½ cups self raising flour, sifted
- 1 cup wholemeal self raising flour, sifted

## Method

1. Preheat oven to 180°C and grease or line a mini muffin tray
2. Blend the margarine and sugar in a bowl
3. Beat in the eggs and yoghurt
4. Fold in the chopped strawberries, lemon juice and rind
5. Very carefully fold in the flour to avoid squashing the strawberries
6. Place in muffin tray and bake for 15-20 minutes.

Other fresh berries such as raspberries, boysenberries or blackberries could be substituted for strawberries. If using frozen berries add after step four and avoid over mixing.

*Recipe adapted with permission from the Western Australian School Canteen Association Inc.*

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