

'Noisy Buns' named by my kids as at the time I had a very rickety hand blender!
Simple, quick, tasty and adaptable

Ingredients:

X2 eggs
Flour
Sugar (I like soft light brown or unrefined caster)
Butter
Couple of drops of vanilla extract

And flavours, which are sorta up to you!
My faves...which passed the taste test are:
Sprinkle of cinnamon, grate of nutmeg and zest of a lemon

But there's always; chocolate chips, rasins, orange zest, ginger (I love the chunks you get in syrup finely chopped!) I'll leave to you.

Method:

Pre heat oven to 180'c
Weigh the eggs with shell on and put aside.
That's the weight for the flour, butter and sugar!
Bung all the ingredients in a bowl (eggs now without their shell!)
And fire up the hand blender/food processor or wooden spoon and blend till smooth.
Spoon into paper cases in your bun tray, makes about 12
Bake for about 10mins, usually golden brown and a little crunchy on top when ready,
then enjoy as soon as they're cool enough..... not forgetting to save a few for your
packed lunch
No plastic, yummy, quick and easy!
Watch this space for next week's recipe x