*Cupcake Recipe*

**These steps are not in order. Rearrange the recipe so that they are.**

Step 1

Spoon mixture evenly between paper cases. Bake for 20 to 22 minutes or until golden and just firm to touch. Stand in pan for 5 minutes. Transfer to a wire rack to cool

Step 2

Add milk, egg, oil and vanilla. Mix until just combined. Fold in blueberries.

Step 3

Combine the flour caster sugar and brown sugar in a bowl. Make a well in centre.

Step 4

Preheat oven to 190°C/170 fan-forced. Line a 12 hole, 1/3 cup-capacity muffin pan with paper cases.

**Organise these ingredients as needed according to the above recipe.**

1. 1 teaspoon vanilla extract
2. 3/4 cup brown sugar
3. 3/4 cup milk
4. 1 egg, lightly beaten
5. 1/2 cup vegetable oil
6. 1 cup fresh or frozen blueberries
7. 2 1/2 cups self-raising flour
8. 1 tablespoon caster sugar