



CHRISTMAS RECIPE CORNER

Christmas Day Muffins

Ingredients:

- 175 g (6 oz), Fresh cranberries
- 50 g (2 oz), icing sugar, sifted
- 150 g (5 oz), plain wholemeal flour
- 150 g (5 oz), plain white flour
- 15 ml (1 tbsp), baking powder
- 5 ml (1 tsp), ground mixed spice
- 2.5 ml (½ tsp), salt
- 50 g (2 oz), light brown sugar
- 1 egg
- 250 ml (8 fl oz), milk
- 50 ml (2 fl oz), vegetable oil



Directions:

- Mix the icing sugar with halved cranberries.
- Take a twelve cup muffin tin and grease with butter or use paper cases
- In a bowl mix the brown sugar, salt, mixed spice, baking powder and both flours.
- Make a hole in the middle.
- Add a mixture of beaten egg/milk/oil into the hole and just blend.
- Then add the cranberries and quickly stir.
- The end product should be a rough mixture with lumps and air pockets visible.
- Take this mixture and fill the muffin cups to two thirds
- Bake at (180 degrees centigrade, 350 F)
- Until they are golden brown and well risen.
- About 20 minutes.
- Cool for a bit and serve warm.