

Mini Mincemeat Muffins

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Prep Time ~ 20 mins	Cooking Time ~ 20 mins
Approx Cost ~ £3	Difficulty ~ Easy
Freeze ~ No	Serves ~ 24 muffins

Makes 24 mini muffins

Ingredients

60g / 2 ½ oz plain flour

60g / 2 ½ oz wholemeal flour

½ tablespoon baking powder

¼ teaspoon salt

1 large egg, lightly beaten

1 ½ oz / 40g golden caster sugar

3 floz / 75ml whole milk

2oz / 50g butter, melted and cooled slightly

6oz / 175g good quality mincemeat

For the topping:

6 glace cherries, finely chopped

10 Demerara sugar cubes, coarsely crushed

1 teaspoon ground cinnamon and a good grating of nutmeg

You will need: 2 mini muffin tins lined with mini muffin paper cases, or use a standard size muffin tin and paper cases to make larger muffins

Method

- Preheat oven to gas mark 6, 200C.
- Sift both flours, the baking powder and salt into a large bowl.
- In another bowl mix together the egg, sugar, milk, melted butter and mincemeat.
- Return the dry ingredients to the sieve and sift them straight into the egg mixture.
- Fold the dry ingredients into the wet ones.

- Don't be tempted to beat or stir too much, although the appearance of the mixture might appear uneven this ensures the muffins stay light.
- Spoon enough mixture into each muffin case to just fill below the top.
- Sprinkle the surface of each one with chopped cherries, followed by the crushed sugar and spices.
- Bake on a high shelf of the oven for 20 minutes, or until well risen and brown.
- Remove from the oven and allow to cool in the tins for 5 minutes before removing to a cooling rack. The muffins should be served fresh.