

Fate Christmas Muffins

Ingredients

350g Fate Low Protein All-Purpose Mix

120g soft light brown sugar

1½ teaspoons baking powder

120g soft margarine (the kind you get in a tub)

2 teaspoons ground mixed spice

Grated rind of 2 medium lemons

275ml unsweetened orange juice

Method

1. Preheat oven Gas Mark 6/200°C/400°F.
2. Place the Fate All-Purpose Mix into a mixing bowl.
3. Add the light brown soft sugar and baking powder. Stir.
4. Add the mixed spice and the lemon rind. Stir.
5. Add the margarine and the orange juice, and using a wire whisk, mix quickly for 1 minute until well blended and smooth.
6. Divide the mixture between 12 large muffin paper cases set inside a muffin tin.
7. Bake in a preheated oven for 20-25 minutes until risen and golden brown.
8. Place on a rack to cool.

Note

The muffins will brown very quickly in the oven, be careful that they don't get too dark, just look at them after about 15 minutes in the oven. If you think they are brown enough, just turn the oven down a little until they are cooked through. The muffins freeze well.



This recipe was provided by Fate Special Foods.

