

FATE CRANBERRY AND LEMON MUFFINS

Ingredients

325g Fate Low Protein All Purpose Mix

140g light soft brown sugar

1 ½ tsp baking powder

100g dried cranberries, cut into smaller pieces if liked

Grated rind of 1 large lemon

120g soft margarine

100g apple, such as Cox's or Braeburn, grated with the skin on

200mls pure orange juice

Preheat the oven Gas 6, 200°C 400°F



Method

1. Place the Fate Low Protein All Purpose Mix, sugar, and baking powder into a mixing bowl. Stir well.
2. Add the cranberries, lemon rind, soft margarine, and grated apple and mix.
3. Measure the orange juice and pour into the bowl. Use a wire balloon whisk and mix well for about 1 minute until blended well.
4. Place into 12 large paper muffin cases set inside a muffin tin and bake in a pre heated oven for 20 – 25 mins until risen and golden brown.
5. Place on a wire rack to cool.

The muffins freeze very well.

This recipe has been provided by ©Fate Special Foods