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by Liz Robb

Recipe: Cranberry, Nut And Orange Mini Muffins

Ingredients

250g plain flour
A tablespoon of baking powder
150g golden caster sugar
1 large egg
175ml milk
3 tablespoons of sunflower oil
1 orange
100g dried cranberries
20g walnut pieces
20g hazelnuts

Servings
24
Person

Preparation

1. Place mini muffin paper cases into a 24 hole mini muffin tin.
2. Preheat the oven to 190 degrees or 170 degrees fan oven.
3. Sift the flour and baking powder into a large bowl and stir together with the golden caster sugar.
4. Beat the egg in a small bowl then add the milk and whisk together. Add the egg and milk and the sunflower oil to the flour and sugar, and mix everything well together.
5. Finely zest the orange and add the zest to the mixture along with the cranberries. Chop the walnuts and hazelnuts quite small and add them too. Gently fold everything into the mixture until well mixed.
6. Carefully spoon the muffin mixture into the paper cases and place the muffin tin in the preheated oven. Bake for 15-18 minutes, until they are golden brown and have risen well.

Cooks Note

So simple to bake, enjoy these lovely little cakes made with festive cranberries, crunchy nuts and the tang of orange zest.