



## CHRISTMAS MUFFINS

Makes

12

Time

30  
mins

Level

MEDIUM

Kcal

174  
per portion

### You will need

2 x Jaffa Easy Peelers  
1 x Large Egg  
3 x TSP Demerara Sugar  
2 ½ x TSP Baking Powder  
1 x TSP Ground Cinnamon  
½ x TSP Baking Powder  
¼ x TSP Ground Nutmeg  
250g Plain Flour  
175g Dried Cranberries  
100g Caster Sugar  
125ml Milk  
75ml Vegetable Oil

MAKE YOUR OWN  
#JAFFAJoy

### Our step by step guide

#### Step 1

Preheat the oven to 200°C and line a muffin tray with paper cases

#### Step 2

Add the flour, baking powder, caster sugar, nutmeg and cinnamon into a large bowl

#### Step 3

Grate over the zest of the Jaffa easy peeler and mix together

#### Step 4

Squeeze the juice of the Jaffa easy peeler into a measuring jug, then add the milk, oil and egg, beat until combined

#### Step 5

Pour the liquid mixture into the bowl with the dry ingredients, stirring until everything is combined

#### Step 6

Fold through the dried cranberries gently, then spoon the mix evenly into the cake cases

#### Step 7

Bake for 20 minutes until golden brown

#### Step 8

Finish with a sprinkle of demerara sugar

#### Step 9

Enjoy!

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