

Cranberry and Orange Muffins

These muffins are full of traditional Christmas flavours. Why not serve them to guests at your Christmas concert? Remember to have copies of the recipe for them to take home.



Dairy, egg and wheat

Equipment

12-hole muffin tin	Juice squeezer
12 paper muffin cases	Grater
Colander	Fork
Weighing scales	Metal spoon
Measuring spoons	Oven gloves
Mixing bowl	Pan stand
Wooden spoon	Wire rack
2 x measuring jugs	

Method

1. Preheat the oven to 200°C or gas mark 6.
2. Put the paper cases into the muffin tin.
3. Mix together the dry ingredients (flour, sugar, bicarbonate of soda and cinnamon) in a mixing bowl.
4. Place the oil in the measuring jug.
5. Beat the eggs separately in a second measuring jug and add to the oil. Rinse out the jug.
6. Grate the zest from the clementines or orange.
7. Squeeze the juice from the clementines or orange into the jug. Add the milk until it comes up to the 200ml mark.
8. Add the milk and juice to the eggs and oil and mix well. Stir in the zest.
9. Pour the wet ingredients into the dry ingredients and stir until combined.
10. Fold in the dried cranberries.
11. Spoon the mixture into the paper cases.
12. Bake for 15 to 20 minutes, until risen and just golden.
13. Cool on the wire rack. Serve warm.

Ingredients

Makes 12 muffins

- 150g dried cranberries
- 250g self-raising flour
- 140g golden caster sugar
- 1 x 5ml spoon bicarbonate of soda
- 85ml sunflower oil
- 2 eggs
- 200ml semi-skimmed milk
- 2 x 5ml spoons cinnamon
- 2 clementines or 1 orange

Top tip

Don't over mix or the muffins will be tough.

Something to try next time

- You could replace the cranberries with the same quantity of any dried fruit.
- Replace 50g of the cranberries with 50g chopped pecan nuts - but don't forget that some people might have a nut allergy.

Skills

Look at the Let's Get Cooking Skills chart to see which skills you have used today.

Skills used : 1, 4, 5, 6a, 8e, 9b, 9e, 9j, 12a

