

home-made

GINGERBREAD MUFFINS



125G SOFTENED BUTTER
 1/2 CUP DARK BROWN SUGAR
 1 TABLESPOON VANILLA EXTRACT
 2 EGGS 1 TABLESPOON MIXED SPICE
 1 TABLESPOON GROUND CINNAMON
 1 TEASPOON GROUND GINGER
 PINCH OF SALT 1/4 CUP MILK
 1 CUP SELF-RAISING FLOUR

RECIPE FROM THE 

* PREHEAT OVEN TO 200C. LINE 6-HOLE LARGE MUFFIN TIN WITH PAPER CASES. * PLACE BUTTER, SUGAR, VANILLA EXTRACT AND SALT IN A LARGE BOWL. BEAT UNTIL LIGHT AND FLUFFY. ADD EGGS, GINGER CINNAMON AND MIXED SPICE. BEAT FOR A MINUTE.

* ADD FLOUR AND MILK BEAT UNTIL WELL COMBINED. SPOON MIXTURE IN MUFFIN CASES UNTIL EACH IS 2/3RDS FULL. SPRINKLE EXTRA CINNAMON ON TOP.

* BAKE IN OVEN FOR 15 MINUTES. REMOVE AND COOL. SERVE DUSTED WITH ICING SUGAR & POT OF TEA. 

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