

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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