

**Spiced Mincemeat Muffins**

Ingredients:

100g butter

300g plain flour

1 tbsp baking powder

175g caster sugar

1.5 tsp mixed spice

175mls milk

2 large eggs, beaten

200g mincemeat

A little icing sugar or sugar sparkle to finish

Method:

Preheat the oven to 200degC Line a muffin pan with festive paper cases

Melt the butter and leave to cool.

Weigh out the flour, baking powder, sugar and mixed spice into a large bowl. Add the milk to the beaten eggs followed by the cooled melted butter. Tip the liquid into the dry ingredients and fold together quickly to form a batter - take care not to over mix

Place a dessertspoon of the batter into the base of each paper case, top with a teaspoon of mincemeat. Add a further dessert spoon of batter taking care to cover the mincemeat, sealing it into the centre of each muffin.

Place in the pre-heated oven for 20-25 minutes, until well risen, dark golden brown and slightly springy to touch

Remove from the oven and dust with icing sugar or sugar sparkle - serve warm

Makes around 16 muffins

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