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Easter Hot Cross Muffins

10 to 15 minutes 15 to 17 minutes Makes 12-16



A great variation for Easter and one the kids will love to make.

Ingredients

- 3 cups flour
- 2 tbsp baking powder
- ½ cup brown sugar
- 2 tsp mixed spice
- 1½ cups dried mixed fruit
- 1 apple, peeled and grated
- 2 eggs
- 1½ cups milk
- 125 grams butter, melted and cooled

Crosses

- ½ cup flour
- ½ tsp baking powder
- 25 grams soft butter
- milk to mix

Method

1. Sift the flour, baking powder, brown sugar and spice into a large bowl. Stir through the dried fruit and make a well in the centre.
2. In a jug blend together the grated apple, eggs and milk and blend into the dry ingredients, folding in the melted butter as you go.
3. Divide the mixture evenly between 12-16 well greased muffin tins.
4. Bake at 220 degrees Celsius for 10 minutes. Open the oven door, pull the tray out, but keep the muffins in the oven. Pipe crosses on top of the muffins and return to the oven for a further 5-7 minutes until well risen and golden.
5. Cool in the tins for 5 minutes before enjoying.

Crosses

1. Sift the flour and baking powder into a bowl. Rub in the butter until you achieve very fine crumbs. Stir in sufficient milk to make a thick batter. Fill a piping bag with a 0.5cm plain nozzle with the mixture. If you wish to glaze the muffins like they do hot cross buns, dissolve 1/4 cup sugar in 1/4 cup water and simmer until the sugar has dissolved. Brush the muffins with this and stand 2-3 minutes before serving.

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