

# Whitworths

## Christmas Cake Kit Muffins



### INGREDIENTS

- 120g **Whitworths Christmas Cake Kit**
- 160g unsalted butter, softened
- 3 medium eggs
- zest of 1 orange, grated
- 12 muffin cases

**A simple alternative,  
great as a gift!**

 Makes 12  15 mins  45 mins

### READY...STEADY...BAKE

- ♥ Preheat your oven to 140°C / Fan 120°C / Gas Mark 2 then place 12 muffin cases into a muffin tin.
- ♥ Beat together the butter and sugar until light and fluffy, then mix in the eggs, one at a time. Add the grated zest and mix thoroughly.
- ♥ Sift the flour and mixed spice and fold into the mix. Add the fruit mix and pecans then fold thoroughly.
- ♥ Divide the mix between the muffin cases then bake on the bottom shelf for 45 minutes.
- ♥ To test if they are cooked simply insert a skewer into the centre of a muffin, if it comes out clean then they're cooked.
- ♥ Leave the muffins to cool in the tin for 15 minutes then remove them from the tin then place on a cooling rack and allow to cool completely before decorating.

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!