



# 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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