

Christmas Pudding Muffins

SERVES 6

INGREDIENTS

FOR THE MUFFINS

1 egg	75ml milk
30g salted butter	2 tbsp sherry, whisky or brandy
125g plain flour	1 tbsp baking powder
1/2 tsp mixed spice	75g caster sugar
125g leftover Christmas pudding	

FOR THE SHERRY BUTTER ICING

125g sifted icing sugar 50g salted butter, softened
1-2 tbsp sweet sherry, whisky or brandy

METHOD

Preheat the oven to 280°C (350°F or gas mark 4). Line the muffin tins with paper cases.

Whisk the egg in a bowl. Add the milk, melted butter, sherry and the Christmas pudding.

Sift the flour, baking powder and mixed spice into another bowl. Add the caster sugar and mix well. Make a well in the centre. Add the wet ingredients and mix together until a soft batter forms. Spoon the mixture into the paper cases and bake in the oven for 20-25 minutes. Allow to cool on a wire rack.

While they are cooking, make the sherry butter icing.

Mix together the icing sugar and the butter. Add enough sherry, about 1 tbsp, to just soften the mixture and make it spreadable.

Once the muffins are cool, spread the icing over the top and serve.