

Christmas Muffin Mix Gift

Look out for some nice jars either glass or plastic that will show off the layers of ingredients for the muffins.

A nice Christmas label and ribbon is also needed and a fancy wooden spoon can look lovely tied to the side of the jar.

Makes 12 muffins

Ingredients

300g/10oz self raising flour

2 tsp baking powder

2 tsp ground cinnamon

2 tsp mixed spice

100g/4oz pecans or walnuts

140g/5oz dried fruit of your choice eg: apricots, mango, cranberries

100g/4oz muscovado sugar

Method

1. Layer the ingredients in a 1 litre glass preserving jar in the order given on the ingredients list.
2. Write the following method onto a gift tag:

Tip the contents of the jar into a large mixing bowl. Make a well in the centre and add 2 beaten eggs, 300ml/1/2 pint of milk and 100g of melted butter. Mix quickly and lightly into a soft batter. Divide between 12 muffin cases and bake at 180C/Gas 5/170C Fan for 18-20 minutes until golden.

3. Attach label and wooden spoon to the jar.

