

Teeny weeny muffins

Makes 24

What you'll need:

75g butter, softened
50g unrefined caster sugar
1 egg
75g plain wholemeal flour
1 teaspoon baking powder
2 pouches of Ella's Kitchen - 'The Red One'
50g raisins
50g chopped walnuts
A few porridge oats to sprinkle on top

What you'll need to do:

1. Preheat the oven to 180C/160 fan/gas 4
2. Line a mini muffin tin with 24 paper cake cases
3. Cream together the butter and sugar in a large bowl until light and creamy
4. Add the egg and stir in well
5. Add the flour and baking powder and stir again
6. Finally stir in 1 - pouches of Ella's Kitchen 'The Red One' and the raisins and nuts
7. Divide the mixture between the cake cases - fill them about full so they have room to rise
8. Squeeze a blob of the remaining 'The Red One' into the centre of each muffin
9. Sprinkle a few porridge oats over each one
10. Bake them in the oven for about 20 minutes until they are firm and golden brown
11. Cool on a wire rack then share with your friends

Preparation time: 20 minutes

Cooking time: 20 minutes