



Hot Cross Chocolate Muffins

(makes 6-8 deep muffins)

Ingredients:

- 145g mixed dried fruit or sultanas and raisins
- Grated zest and juice of 1 large orange
- 1 tbsp ground cinnamon
- 1 tsp mixed spiced
- 190g self-raising flour
- ¼ tsp bicarbonate of soda
- 100g butter, melted
- 125ml buttermilk
- 1 egg
- 100g golden caster sugar
- Bonne Maman Hazelnut Chocolate Spread
- Vanilla frosting or icing sugar to decorate

Cooks Tips:

- Deep muffin cases are available from the baking aisle of most major supermarkets. Alternatively, use standard deep muffin cases but the mixture will make 8-10 muffins, don't over-fill.
- No buttermilk? Just add a squeeze of lemon juice to milk and leave for 10 minutes before using.
- The muffins are delicious warm from the oven with their melting chocolate centres. If any are left to cool, microwave for 10 seconds to warm the centre again before enjoying.

Method:

1. Heat the oven to 180°C, 160°C fan, gas 4. Line a muffin tin with 6 deep 'tulip' cases.
2. Put the dried fruit in a small bowl with the orange rind and zest, spices and a good pinch of salt. Leave to soak for 20 minutes.
3. Meanwhile, put the next six ingredients in a bowl and stir well until evenly mixed then fold in the soaked fruit.
4. Put two generous tablespoons of muffin mixture in the base of each muffin case. Drop two teaspoons of Hazelnut Chocolate Spread on top then cover the spread with the remaining muffin mixture.
5. Bake for about 20-25 minutes or until well-risen and firm to the touch.
6. To make a cross on top, pipe or drizzle with frosting or a thick paste of icing sugar and water. Or drizzle with extra Hazelnut Chocolate Spread.

