



Mini Mandarin and Poppy Seed Muffins

SERVES: 30

INGREDIENTS:

- 2 large mandarins
- 90g caster sugar
- 1 large egg
- 100g milk of choice
- 50g butter
- 1 level teaspoon baking powder
- 175g self-raising flour
- 1 tablespoon poppy seeds
- Icing sugar for dusting



METHOD:

1. Grease 2x 12 hole mini muffin tins. Preheat oven to 200°C/ 180°C fan-forced.
2. Cut mandarins into quarters and remove excess pith and nobbly bits from the ends. Blitz the mandarins in a food processor until finely chopped. Set aside.
3. Melt the butter in a medium microwave safe bowl. Allow to cool slightly.
4. Add all remaining ingredients except the chopped mandarins, poppy seeds and icing sugar and mix with a wooden spoon until just combined. Gently fold through the chopped mandarins and poppy seeds.
5. Spoon the mixture into the muffin holes, filling them almost to the top.
6. Bake about 15 minutes until well risen, golden and firm to the touch.
7. Remove the mini muffins from the tin, dust with icing sugar and devour while warm.