



# Hot Cross Muffins

This hot cross muffins are a fun take on traditional buns! They're easy to create, making them the perfect Easter cooking activity with little ones! They'll enjoy practising basic cooking skills, such as measuring, mixing and chopping.

## Ingredients (makes 12)

- 300g self-raising flour
- 1 tsp mixed spice
- 1/2 tsp ground cinnamon
- 80g brown sugar
- 135g sultanas, finely chopped
- 85g dried apricots, finely chopped
- 2 eggs, lightly whisked
- 185ml milk
- 100g unsalted butter, melted
- 80g cream cheese

## Recipe Method

1. Preheat your oven to 200°C
2. Line twelve 80ml capacity muffin tins with paper cases
3. Sift the flour, mixed spice and cinnamon into a large bowl
4. Stir in the brown sugar, sultanas and apricots, and make a well in the centre
5. Combine the egg, milk and butter in a jug, and pour into the well
6. Use a large metal spoon to stir until just combined
7. Divide the mixture evenly among the muffin cases and gently smooth the surface, using the back of a spoon
8. Bake in the oven for around 15-20 minutes, or until a skewer inserted into the centres comes out clean
9. Set aside for 5 minutes to cool slightly before transferring to a wire rack to cool completely
10. Spoon the cream cheese into a piping bag, or if you don't have one, a small sealable plastic bag. Cut 1 corner off the bag to make a small hole
11. Finally, pipe a cross onto each muffin
12. Serve and enjoy at pudding time!

