

## CHRISTMAS GINGERBREAD MUFFINS

<i>Ingredients</i>	<i>Equipment</i>
60 Grams Nuttelex*	Large and Medium Mixing Bowl
¼ Cup Dark Brown Sugar	Whisk
¼ Cup Golden Syrup	Cup and Spoon Measures
1 Egg/ <a href="#">Egg Replacer</a> *	Patty Pan Cases
1 ¼ Cups Self Raising Flour/ <a href="#">Gluten Free</a> *	Patty Pan Trays
2 Teaspoons Ground Ginger/ <a href="#">Woolworths Brand</a> *	
½ Teaspoon Allspice/ <a href="#">Woolworths Brand</a> *	
¾ Cup Soy Milk*	
<b>Icing</b>	
2 Cups Icing Sugar	
Water	
Mint Leaves & Jaffas/ <a href="#">Omit</a> *	

[\\*Please refer to the CPS website for alternative ingredients](#)

[\\*All spices used are Woolworths with no traces of nuts](#)

### *What to do*

1. Get out all required equipment
2. Weigh and measure ingredients
3. Preheat oven to 180°
4. Whisk together the Nuttelex, sugar and golden syrup until light and fluffy.
5. Add the egg, beat until combined.

- 6. Sift the flour, ginger and allspice over the butter mixture, stir to combine.**
- 7. Mix in the buttermilk, stir to combine.**
- 8. Spoon mixture into patty pan cases.**
- 9. Bake for approximately 10-15 minutes or until cooked.**

### **ICING**

- 1. Mix the icing sugar and water until you have a smooth consistency.**
- 2. With the small flat knife cover each muffin with icing. Place mint leaves and jaffa on top.**