



STOLLEN MUFFINS

Prep: 20 mins – Oven: 20-25 mins – Makes 12 - Easy

30g candied orange peel, chopped
50g sultanas
2 tbsp rum
180g butter, at room temperature
120g sugar
1 tsp vanilla sugar
2 eggs
120g flour
80g ground almonds
a pinch of salt
1 ½ tsp baking powder
1 tsp Christmas stollen spice
60g marzipan

Preheat the oven to 170°C fan.

Put the candied orange peel and the sultanas into a small bowl, add the rum and stir. Set aside.

In a bowl, mix the butter, sugar and vanilla sugar until pale. Add the eggs and mix.

In a separate bowl, mix the flour, almonds, salt, baking powder and Christmas stollen spice. Gradually add to the butter mixture while whisking.

Add the candied orange peel, sultanas and any remaining liquid and work into the batter.

Grease 12 holes of a muffin tin with butter and distribute the batter between the holes.

Cut the marzipan into 12 cubes and stick a cube into the batter of each muffin hole, covering the marzipan with batter.

Bake the muffins in the preheated oven for 20-25 minutes. Take out of the tin and leave to cool on a wire rack.

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