



## Festive Mince Muffins

We've added a Mighty twist to traditional mince pies. These mince muffins are moist and delicious and quicker to make than traditional mince pies.

Makes 24

### You will need:

- 250g (8oz) plain flour
- 4 teaspoons baking powder
- 4 medium eggs
- 1 standard jar of mincemeat (approx. 410g)
- 200g sultanas
- 150g caster sugar
- 150g soft butter or margarine

### To make your mince buns:

1. Pre-heat the oven to 190°C and line two 12 hole muffin tins with cupcake / muffin cases
2. Combine all of the ingredients in a large mixing bowl and beat well for a couple of minutes.
3. Divide the cake mixture carefully between the cake cases
4. Bake in the pre-heated oven for approx. 18 minutes or until the tops are golden and springy to touch.
5. Cool completely before eating

**Mighty tip!** You could add some chopped apricots to your mincemeat to make it even tastier! And, once cooled why not decorate your cakes with some Christmas icing designs or dust with icing sugar.