

# Hot Cross Muffins



- 135g dried cranberries
- 1 cup (150g) currants
- 2 1/2 cups (375g) self-raising flour
- 1/2 teaspoon bicarbonate of soda
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 2/3 cup (165ml) sunflower oil
- 1 cup (250ml) buttermilk
- 2 eggs
- 200g caster sugar, plus extra 2 tablespoons
- 80g icing sugar
- 1 teaspoon lemon juice

*Preheat oven to 200°C. Grease a 12-hole muffin tray and line with paper cases.*

*Soak dried fruit in just enough boiling water to cover for 10 minutes. Drain well, then pat dry with paper towel.*

*Sift the flour, soda and spices into a large bowl. In a separate bowl, whisk together the oil, buttermilk, eggs and sugar until combined. Add to the dry ingredients and stir to combine. Gently stir in the fruit. Divide the mixture among muffin cases, then bake for 20-25 minutes until lightly browned and a skewer inserted into the centre comes out clean. Cool completely on a wire rack.*

*Meanwhile, place the extra 2 tablespoons sugar in a pan with 2 tablespoons water and simmer over low heat, stirring, until sugar dissolves. Brush the glaze over the muffins.*

*Sift icing sugar into a bowl. Add lemon juice and just enough hot water to make a thick, pipable icing. Use a piping bag or drizzle from a spoon to draw a cross on each muffin, then serve.*