

Cranberry and Cream cheese muffins

Ingredients

- 100g soft cheese
- 250g caster sugar
- 150g cranberry sauce
- 200g plain flour
- 2 tsp baking powder
- 2 eggs
- 75ml flavourless oil , such as sunflower
- 1 tsp vanilla extract



Method

1. Heat oven to 190C/170C fan/gas 5. Line a 12-hole muffin tin with muffin cases. Beat the soft cheese with 25g of the sugar and chill until needed.
2. Sift the flour into a large bowl and add the remaining sugar, baking powder and a pinch of salt. Add the eggs, oil, vanilla and cranberry sauce, and stir together. Don't worry if the mix looks a bit lumpy. Divide it between the cases, they should look about two-thirds full. Make a small dip in the centre of each and put a blob of soft cheese in. Bake for 25 mins or until risen and golden. Cool on a wire rack.

PER SERVING

230 kcalories, protein 3g, carbohydrate 36g, fat 9 g, saturated fat 2g, fibre 1g, sugar 23g, salt 0.33 g