



**1.** Line a 12-hole muffin tin with the provided muffin cases. Preheat the oven to 180°C/160°C fan/gas mark 4.



**2.** To make the muffin batter, in a large bowl, add the caster sugar (bag 1) and the plain flour, baking powder, cinnamon, and vanilla (bag 2). Mix until well combined.



**3.** Add the egg, and 60ml of oil, and begin to mix together. Gradually add 175ml of milk, mixing until the batter is smooth, and everything is combined. Evenly divide the batter between the 12 muffin cases.



**4.** To make the cinnamon swirl mixture, add 25ml of oil to a small saucepan, and gently warm on a medium heat for 1-2 minutes. Remove from the heat, add the dark brown sugar, plain flour, and cinnamon (bag 3), and 1 tsp of water. Mix together to form a thick but still fluid mixture. If the mixture is too thick, gradually add drops of water until it becomes liquid. If the liquid starts to set, gently reheat over a medium heat, until fluid again.



**5.** Transfer the cinnamon swirl mixture to one of the provided piping bags, being careful as the mixture will be hot. If it is too hot to handle, leave to cool for a few minutes.



**6.** Cut ½cm off the end of the piping bag, and very carefully pipe a spiral onto the top of each of the muffins, you will not need to apply much pressure to the bag as the mixture should flow easily. Bake in the oven for 20-25 minutes until well risen or until the provided skewer comes out clean.



**7.** Once baked, leave to cool in the tin for 10 minutes before transferring the muffins to a wire rack to cool completely. Once cooled, make the icing. Mix together the cream cheese, 1 tsp of milk, and the icing sugar (bag 4). Spoon the icing into the remaining piping bag and snip ½cm off the end. Drizzle half of the icing over the muffins.



**8.** Whilst still in the sealed bag, crush the pecans (bag 5) to a coarse crumb. Sprinkle over the top of the muffins, and drizzle again with the remaining icing. Allow the icing to set before serving.

#### TOP TIP

Why not try making chocolate swirl muffins by replacing bag 3 with 50g dark brown sugar, 9g plain flour, and 2 tsp of cocoa powder.

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	20 MINS	20-25 MINS	12

### IN THE KIT

**Bag 1:** 150g caster sugar

**Bag 2:** 200g plain flour, 2 tsp baking powder, ¼tsp cinnamon, 1/16tsp madagascan vanilla

**Bag 3:** 50g dark brown sugar, 9g plain flour, ½tsp cinnamon

**Bag 4:** 100g icing sugar

**Bag 5:** 20g pecans

Wooden skewer

12 x muffin cases

2 x small piping bags

### VIDEO

[Bakedin.co.uk/cinnamon-bun-muffins](http://Bakedin.co.uk/cinnamon-bun-muffins)

### INGREDIENTS

Plain white flour (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), caster sugar, dark brown sugar (sugar, cane molasses), icing sugar (sugar (97%), maize starch), **pecan** halves, baking powder (raising agents: (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour (calcium, niacin, iron, thiamin)), cinnamon: ground cassia, ground nutmeg, ground vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1608kJ/379kcal
Fat	3.1g
of which saturates	0.3g
Carbohydrates	83g
of which sugars	55g
Protein	4.3g
Salt	0.81g

Allergens: For allergens see ingredients in **bold**.

May contain: **milk, & soya.**

Best before: see sticker. Store in a cool, dry place.

### YOU WILL NEED

1 medium egg

85ml (60ml + 25ml) oil (vegetable or sunflower oil)

50g cream cheese

180ml milk (175ml + 5ml)

12 hole muffin tin

### STORAGE

Store in an airtight container

in a cool, dry place.

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