

# JOLLY LITTLE PUDDIN' MUFFINS

**Can Be Made:** 3 weeks in advance

**Make in:** 12-cup Muffin Pan

## Ingredients:

(included in this kit)

125g Charlesworth Seeded Raisins  
150g Charlesworth Diced Pitted Dates  
100g Charlesworth Diced Dried Apricots  
100g Charlesworth Dried Pineapple  
150g Charlesworth Pitted Prunes  
75g Charlesworth Sultanas  
50g Charlesworth Slivered Almonds

## Other Ingredients Required:

½ cup (125ml) Brandy, heated  
½ cup (125ml) Golden Syrup  
125g Butter, at room temperature  
2 Eggs (at room temperature)  
¼ cup (40g) Plain Flour  
¾ teaspoon Cinnamon  
1 teaspoon Nutmeg  
2 cups Fresh Breadcrumbs,  
(approx 4-5 slices)

## Method:

Cut Pitted Prunes into small pieces and place into a heat proof bowl. Add all other Charlesworth dried fruits (Dried Apricots, Seeded Raisins, Dates, Sultanas, and Pineapple) into the bowl with the Pitted Prunes. Heat brandy in a saucepan until hot (do not boil). Pour over fruit, cover and leave to soak for 6 hours, or overnight if preferred. After soaking the fruit, use an electric mixer to beat the butter and golden syrup until combined. Add eggs, one at a time, beating well after each addition. Sift flour, nutmeg and cinnamon over fruit. Add breadcrumbs, butter mixture and Slivered Almonds. Mix well.

Liberaly grease a 12-cup muffin pan. Spoon mixture equally into muffin holes. Bake in 160C oven for 35 to 40 minutes or until cooked when tested with a skewer. Cool for 5 minutes then turn onto a wire rack (run a knife around the edge of each muffin hole to help release them). Store in fridge until required. Can be frozen and thawed on the day of use. Reheat in microwave following manufacturer's instructions. Serve with Brandy Butterscotch sauce and extra cream if desired.

**Helpful Hint:** If you're looking for a 'different taste' in your little puddin' muffins try one of the following...

...Use Charlesworth Currants instead of Dried Pineapple

...Use Charlesworth Dried Figs instead of Diced Pitted Prunes

## Brandy Butterscotch Sauce:

300ml Cream  
100g Butter, chopped  
1½ cups Brown Sugar  
2 Tablespoons Brandy  
2 Tablespoons Golden Syrup

## Method:

Put cream, butter, brown sugar, brandy and golden syrup in a saucepan. Stir over medium heat until melted and well combined.



# JOLLY LITTLE PUDDIN' MUFFINS

*Bake at Home*

---

QUICK . EASY . FRESH . PRE-WEIGHED

**740g**

