

A couple of recipes with a twist on the traditional Easter goodies!!

## **HOT CROSS MUFFINS**



### ***Ingredients***

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

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### ***Method***

- 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 of sugar in a pan with 2 tablespoons of 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 icing. Use a piping bag or drizzle from a spoon to draw a cross on each muffin, then serve.
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<http://www.taste.com.au/recipes/24647/hot+cross+muffins?ref=collections,easter> accessed 17 March, 2014

## **HOT CROSS COOKIES**

This is a great afternoon tea recipe that can be made with the help of a small group of children.



### ***Ingredients***

#### ***Recipe serves 8***

200g softened butter, plus extra for the trays  
100g castor sugar  
1 egg  
250g plain flour  
1 teaspoon cinnamon  
2 tablespoons baking powder  
100g sultanas  
200g white chocolate chips

### ***Method***

- Heat oven to 180°C. Line or spray baking trays.
- In a large bowl, beat together the butter, sugar and egg until smooth. Sift in the flour, cinnamon and baking powder, then combine to make a dough. Add the sultanas and 100g of the white chocolate chips, and mix to combine.
- Roll dough into balls and flatten them onto the trays, leaving enough space between each for them to expand. Bake for 10 minutes or until golden (you may have to do this in batches). Remove the cookies from the trays and cool on wire racks.
- Melt the remaining white chocolate in the microwave on Low in 20-second bursts. Using a small piping bag or a teaspoon, carefully drizzle a cross on top of each cookie. Leave to set before eating.
- These cookies can be stored in a cookie jar for up to 3 days.

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<http://www.bbcgoodfood.com/recipes/2066658/hot-cross-cookies> accessed 17 March, 2014