



Cranberry Muffins

Whip up a batch of fresh muffins featuring White Stilton with Cranberry for a weekend treat. Take a couple back to bed with a cup of tea and the Sunday papers for an indulgent breakfast.

Ingredients

- 250g self raising flour
- 1 tsp baking powder
- 50g soft margarine
- 75g caster sugar
- 150g White Stilton® with Cranberries – crumbled
- 2 medium eggs
- 250ml milk
- Makes 12 Muffins
- Preheat the oven to 200°C/Gas Mark 6

Method

1. Line a deep muffin tin with paper muffin cases.
2. Weigh the flour and baking powder into a large mixing bowl. Rub in the margarine until the mixture resembles fine breadcrumbs. Stir in the sugar and crumbled cheese.
3. Mix together the eggs and milk, then pour all in one into the mixing bowl with the dry ingredients. Mix quickly to blend together. The mixture should have a lumpy consistency.
4. Spoon the mixture into the paper cases, filling each case almost to the top.
5. Bake in the preheated oven or about 20-25 min until well risen, golden and firm to touch.
6. Leave the muffins to cool for a few minutes in the tray, then remove from the tin and cool for a while on a wire rack. Serve muffins warm.