

# Technical Challenge

## Christmas Pudding Muffins



### Ingredients

200g Christmas Pudding  
2 tbsp brandy  
250g plain flour  
2 tsp baking powder  
100g caster sugar  
75g butter  
1 large egg  
200ml milk  
Icing sugar to dust

### Equipment

- Large mixing bowl
- 12 hole muffin tin
- 12 muffin cases
- Sieve
- Measuring jug
- Small pan
- White chopping board and non-slip mat
- Cooks knife
- Wooden spoon
- Spatula
- Dessert spoon
- Icing sugar dredger
- Cooling rack

### Method

1. Preheat oven to 200°C.
2. Place muffin cases in muffin tin.
3. Cut pudding into pieces.
4. Pour brandy over pudding.
5. Sieve dry ingredients into large bowl.
6. Melt butter.
7. Beat eggs.
8. Add wet ingredients to dry ingredients.
9. Add pudding.
10. Stir until combined.
11. Divide between muffin cases
12. Bake until well risen, firm and golden brown.
13. Cool.
14. Dust with icing sugar.
15. Serve.