

# Mini Mandarin Muffin

Allergens – **Gluten**, **Eggs**, **Milk**

## Ingredients

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Quantity	Ingredient
450g	<b>SR Flour</b> (contains <b>Wheat</b> )
225g	<b>Margarine</b>
105g	Caster Sugar
200g	<b>Eggs (4)</b>
350g	Mandarin (Fresh or Dried)
10	Oranges - medium



## Method

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1. Cream together the margarine and sugar.
2. Whisk eggs together, add slowly with dry ingredients.
3. Add mandarin fruit.
4. Fill muffin cases  $\frac{1}{2}$  full and bake in a moderate oven at 180°C, 350°F, Gas Mark 4, until golden brown.
5. Quarter each orange and serve two quarters with each muffin.

**Note** - Use full size muffin cases.

## Nutritional Content per 35g

Energy (kcal)	Fat (g)	Saturated Fats (g)	NME Sugar (g)	Total Sugar (g)	Salt (g)	Carbs (g)
= 123.6	= 5.4	= 1.1	<b>= 3.1</b>	= 9.2	= 0.2	= 17.5

**Portion size** - Primary – 35g

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