

# Spiced Christmas Muffins

Yield: 4 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-christmas-muffins>

## Ingredients:

- 1 7/16 cups mixed dried fruit
- 5 3/8 tablespoons rum or brandy
- 2 1/2 cups self raising flour
- 1 teaspoon mixed spice
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1 1/16 cups soft brown sugar firmly packed
- 1/2 cup milk
- 1 egg lightly beaten
- 2 tablespoons apricot jam
- 1/2 teaspoon grated lemon zest very finely
- 1/2 teaspoon grated orange zest very finely
- 9/16 cup unsalted butter melted and cooled
- 1 cup icing sugar soft ready-made icing, to dust
- 2 tablespoons apricot jam extra, warmed and sieved red and green glacé cherries, for decoration

## Nutrition:

1. Calories: 1160 calories
2. Carbohydrate: 208 grams
3. Cholesterol: 125 milligrams
4. Fat: 28 grams
5. Fiber: 6 grams
6. Protein: 14 grams
7. SaturatedFat: 17 grams
8. Sodium: 90 milligrams
9. Sugar: 127 grams

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