

## Coffee and Pecan Muffins

Makes approx 12

Prep and Cooking time: 30-35mins

### Ingredients:

300g plain flour  
2 teaspoons baking powder  
150g light muscavado sugar  
100g pecans  
1 free-range large egg  
225mls whole milk  
50g unsalted butter, melted  
4 tablespoons black espresso strength coffee  
1 tablespoon of demerara sugar



### Method:

- 1 Preheat the oven to 200C/400F/Gas Mark 6.  
Line two Pyrex Muffin Tins with 12 small squares of greaseproof paper.
- 2 Sift the flour and baking powder into a large mixing bowl. Stir in the sugar & nuts.
- 3 In a separate bowl, whisk together the egg, milk, melted butter & coffee. Gently combine the two mixes together.
- 4 Divide the mixture between the Pyrex Muffin Tins.
- 5 Sprinkle over the Demerara sugar and bake in the oven 15-20 minutes.
- 6 Allow to cool before popping in your lunch box.

### Tip:

Great for that mid-morning, lunch-time or mid-afternoon snack.