Rhubarb & Mango Savoury Muffins

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Makes 12

INGREDIENTS

• 235g plain flour
• 250g grated cheddar cheese
• 2 tsp baking powder
• 2 tsp caster sugar
• 1 tsp salt
• 1 tsp poppy seeds
• 90ml vegetable oil
• 120ml full fat milk
• 1 large egg
• 150g Rhubarb & Mango chutney (I used Annabel's Deliciously British here)

Topping
• 85g grated cheese
• 1 tsp poppy seeds to sprinkle

METHOD

1. Heat the oven to 170 degrees fan and pop 12 muffin cases into a muffin tray
2. In a large bowl combine all the dry ingredients excluding the cheese and mix thoroughly, add the grated cheese and mix again
3. In a smaller bowl combine the oil, milk, egg and chutney

and mix until all combined
4. Pour the wet ingredients into the dry and mix until just combined, do not overwork
5. Spoon evenly between the 12 muffin cases and top with the remaining cheese and poppy seeds
6. Bake on the middle shelf for 20-22mins (check a skewer comes out clean), then remove from the oven to a wire rack
7. These can either be served warm or cold. If not eating straight from being cooked then I highly recommend warming in the microwave for 3o seconds before serving – absolutely delicious!



ENJOY! If you opt for Rhubarb & Mango Savoury Muffins, please do share a picture!

Mango Loaf cake

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INGREDIENTS

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LOAF CAKE

• 250g salted butter
• 250g golden caster sugar
• 1 tin of mango slices in syrup, separated into the pieces (chopped) and syrup
• 275g self-raising flour
• 5 large eggs

ICING

• 125g butter
• 250g icing sugar

METHOD

1. Grease and line a loaf tin and preheat the oven to 170 degrees.
2. Using a stand or electric hand mixer beat together sugar and butter until pale and fluffy.
3. Add the eggs and beat again until thoroughly combined.
4. Add in the flour and chopped mango, beat again until fully combined.
5. Pour into your lined tin and bake on your middle shelf for 55-60 minutes or until a skewer comes out clean
6. Remove from the oven, using a skewer prick holes all over the top of the loaf cake and spoon 5 tbsp of the reserved syrup over the top
7. Allow to cool in the tin for 10 minutes in the tin before turning out on to a wire rack to cool completely.

To make the mango buttercream:

8. Beat the butter until pale and creamy. Add in the icing sugar and beat again until soft.
9. Add 2 tbsp of the reserved mango syrup and beat again until

you have a spreadable creamy consistency.
10. Either pipe or spread across the cooled cake



ENJOY! If you opt for Mango Loaf cake, please do share a picture!