

## Fresh fig & orange muffins

### Ingredients

60ml sunflower oil  
120ml semi-skimmed milk  
1 medium egg  
1 x 5ml spoon orange oil or zest of 1 orange  
1 pinch vanilla salt \*  
1 x 5ml spoon baking powder  
100g vanilla sugar \*  
220g plain flour  
250g fresh figs, hard tops removed and finely chopped  
2 figs, hard top removed and finely sliced for decoration



### Method

1. Pre-heat the oven to 190°C / 170°C fan / gas mark 5.
2. Whisk the oil, milk, orange oil or zest and egg together in a small mixing bowl.
3. Place the salt, baking powder, sugar and flour in a large mixing bowl and stir together.
4. Add the chopped figs and milk mixture and stir together quickly. The mixture will be slightly lumpy.
5. Layout 10 large muffin cases in a muffin tray.
6. Using 2 metal spoons divide the muffin mixture equally between them.
7. Place slices of fresh fig on top of each muffin.
8. Bake for 20-25 minutes until golden and firm to touch.
9. Remove from the muffin tray and cool on a rack.

These will keep for a couple of days in an airtight cake tin but are best eaten on the day of baking preferably while still warm.

\*Vanilla sugar – if you have a spare vanilla pod sitting in a tube, stick it in a large jar and top up with caster sugar (I use golden brown). This gives an extra flavour layer to your baking. Simply top up the jar with sugar each time you use some.

Makes 10 large muffins