



Redcurrant yeast muffins Recipe

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Ingredients

- 1/2kg wheat flour
- 25 grams of fresh yeast
- 3 tablespoons of sugar
- 1 egg
- 3 tablespoons of honey

- 100 grams of butter
- 1/2 cup of milk
- 250 grams of redcurrant
- sliced almonds
- grated coconut

Instructions

1. Mix yeast with 1/2 cup of water, 1 teaspoon of sugar and 1 tablespoon of flour. Keep in warm place and wait till it doubles.
2. Mix soft butter with honey and 1 egg, till mixture becomes smooth.
3. Sift flour, add pinch of salt, pour in yeast mixture, 1/2 cup of milk and butter mixture. Knead smooth and elastic dough. Let it rest 1 hour. It should double. Knead again and let it rest again till it raises again.
4. Add redcurrants into dough, stir gently.
5. Butter muffin tray, pour in dough.

6. Sprinkle with almonds, grated coconut and 2 tablespoons of sugar.
7. Let muffins raise 15 minutes.

8. Bake in preheated oven, in 180 C degrees, about 25 minutes till top is golden

brown.