



Mini Brioche Muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 48 mini muffins, or 24 cupcakes

450g chocolate brioche, cubed and dried

200ml milk

2 eggs

50g melted butter

25g sugar

100g dried cranberries

1 tsp vanilla essence

Pinch of cinnamon

Instructions

1. Put the dry brioche cubes in a large mixing bowl. Add the milk and leave to sit for 10 minutes.
2. Beat the eggs with the remaining ingredients apart from the cranberries.
3. Stir the mixture into the brioche, then carefully mix in the cranberries.
4. Spoon into a lined mini muffin tray and bake at 200 degrees C for 15 minutes until brown.