



SULTANA, COFFEE & BRAN MUFFINS






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Sultana, Coffee & Bran Muffins

Recipe by Chef Eunice Power

Ingredients

- **Dry Ingredients**
- 80g wheat bran
- 100g flour
- 1 teaspoon baking powder
- 100g soft brown sugar
- 150g sultanas



- **Wet Ingredients**

- 100g Irish Yoghurts Clonakilty Greek Style Natural Live Yogurt
- 100ml sunflower oil
- 1 heaped teaspoon instant coffee, dissolved in 1 tablespoon boiling water
- 1 egg

Directions

- Preheat the oven to **180°C (gas mark 4)** and line a 12-hole muffin tray with paper cases.
- In a large bowl, add **all the dry ingredients** and mix well to combine.
- In a separate bowl or jug, whisk together **all the wet ingredients** until smooth.
- Pour the wet ingredients into the bowl of dry ingredients.
- Gently stir until just combined – be careful not to overmix.
- Divide the batter evenly between the muffin cases.
- Bake for **20–25 minutes**, until risen and lightly golden.
- Allow to cool in the tray for a few minutes before transferring to a wire rack.