



THURSDAY COTTAGE

HANDMADE

Thursday Cottage Gooseberry Jam and Elderflower Muffins

These light, easy to make muffins are a great way to use our gorgeous Gooseberry Jam. Use either home-made elderflower or one of the excellent commercial ones.

Makes 12

250g self raising flour
1/2 teaspoon bicarbonate of soda
Pinch of sea salt
75g caster sugar
250ml buttermilk or 125ml plain yoghurt mixed with 125ml milk
2 medium eggs
100g butter, melted
150-200g Thursday Cottage Gooseberry jam
25ml Elderflower cordial



To finish
125g icing sugar, sieved
2 teaspoons Elderflower cordial

Equipment

12 hole muffin tray, holes about 6 cm in diameter lightly greased or lined with paper muffin cases.

Preheat oven to 190/200C/Gas mark 5-6.

Sift the first 4 ingredients into a medium mixing bowl. Add the sugar and using a spoon or spatula, mix until well blended.

Next put the buttermilk, the eggs, melted butter, jam and elderflower cordial into a large mixing jug or bowl. Beat together until well combined and the mixture is a thick batter. Pour into the dry ingredients and stir very lightly, scraping the sides down, until just combined - over beating won't improve your muffins! Divide the mixture between the muffin cups, filling each tyre-quarters full (approximately 1 large tablespoon per cup).

Bake in the oven for approximately 20 minutes until well risen and the tops are golden. The muffins should spring back into shape when lightly touched. Set aside to cool.

Meanwhile, mix the sieved icing sugar with 2 teaspoons elderflower cordial and a drop of water to a thick smooth consistency. Trickle over the muffins when cool.

VARIATION - replace the elderflower cordial with freshly squeezed orange juice and the zest from one orange.