

Damson Muffins

Ingredients

320g Damsons
275g Plain Flour
2 tsp Baking Powder
½ tsp Bicarbonate Of Soda
200g Caster Sugar
2 Eggs
100ml Sunflower Oil
250ml Natural Yogurt
10g Demerara Sugar
10g Chopped Walnuts

Method

1. Preheat the oven to 180 degrees C/Gas Mark 4.
2. Thoroughly wash and de-stone the damsons, and chop into quarters.
3. Sift the flour, baking powder and bicarbonate of soda into a large mixing bowl and stir in the sugar.
4. Whisk together the eggs, oil and yogurt in a separate jug, and stir into the flour until just combined (don't over-stir or the muffins will be hard).
5. Add the damsons and stir again.
6. When mixed, divide between 12 muffin cases and sprinkle with a mixture of the Demerara sugar and walnuts.
7. Bake for about 15 minutes until the muffins spring back when pressed.
8. Leave to cool on a wire rack. Serve while still warm.