

Mini Elf Doughnuts

INGREDIENTS

1tbsp melted butter, plus an extra for greasing

50g plain flour

¼ tsp baking powder

½ tsp ground cinnamon

¼ tsp ground nutmeg

1 ½ tbsp golden caster sugar

½ large egg

½ tsp vanilla extract

1 tbsp maple syrup

2 tbsp buttermilk

For the icing

125g icing sugar

25ml milk

red and green food colouring

red, green & white sprinkles

(divided by 2)

METHOD

Heat oven to 180C/160C fan/gas 4. Brush some melted butter in the holes of a 24-hole mini muffin tin.

Put the flour, baking powder, cinnamon, nutmeg and sugar in a big bowl and mix together.

Pour the melted butter into a jug with the egg, vanilla, maple syrup and buttermilk, and mix together.

Pour the wet ingredients over the dry ones and use a big wooden spoon to mix until there are no lumps.

Use teaspoons to divide the mixture between the holes in the tin. Bake in the oven for 8-10 mins, then cool in the tin.

Now it's time to turn them into doughnuts. Once cool, carefully tip the cakes out. Sit each on a chopping board and push an apple corer into the centre to cut the middle out so you have a ring.

Put the icing sugar and milk in a saucepan over a low heat. Whisk until runny and smooth. Divide the icing between three bowls, and mix a little green food colouring into one bowl, and a little red colouring into another.

Sit the doughnuts on a wire rack (so the drips can fall off), then spoon a little icing onto each. Decorate with sprinkles.