

BETTER THAN BEANS

Muffins – Raspberry and White Chocolate



INGREDIENTS – WHAT YOU NEED

1 ½ cups of plain flour



1 teaspoon of bicarb soda



1 cup of milk



90g of butter



1 teaspoon vanilla extract



MUFFINS RASPBERRY AND WHITE CHOCOLATE

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½ lemon



¾ cup of sugar



1 cup of frozen raspberries



¼ cup of white chocolate buds



1 egg



12 muffin wraps or patty pans



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METHOD – HOW TO PREPARE

Turn on the oven to 190°C to preheat.



Pour 1 cup of milk into a measuring jug.



Squeeze half a lemon into the jug of milk.

Use a fork to loosen the lemon if this helps...
Put aside for later.



Count out 12 muffin wraps into a muffin tray.

Put aside for later.



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Put in a mixing bowl –

- 90g of soft butter
- $\frac{3}{4}$ cup of sugar

Mix together until creamy.



Add 1 teaspoon of vanilla extract.

Mix in well.



Add 1 egg.

Mix in well.



Sift into the mixture

- 1 $\frac{1}{2}$ cups of flour
- 1 teaspoon of bicarb soda.

Don't mix it in yet!



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Add your lemon curdled milk.



Add 1 cup of frozen raspberries.

Add $\frac{1}{4}$ cup of white chocolate buds.

Now gently mix everything in.



Spoon the batter into your 12 muffin wraps.



Put the muffin tray in the oven.

Cook for 20 to 25 minutes.



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When done, take the tray out of oven.

Leave to cool for at least 10 minutes.

