

Raspberry and White Chocolate Muffins

Brigades @ Home – 22/05/2020

Preparation time: 30 minutes

Cooking time: 30 minutes

Overall inc. cooling: 1.5 hours

Makes: 8 - 12 muffins

Ingredients

300g Plain flour

2tsp Baking powder

150g Caster sugar

1 Egg

1 tsp Vanilla extract

225ml Milk

50g Butter, melted

100g Fresh raspberries

75g White chocolate, chopped

Method

1. Set your oven to gas mark 6, 200°C, fan 180°C
 2. Put muffin cases into a muffin tin
 3. Sieve the flour and baking powder into a large bowl
 4. Stir in the sugar
 5. Crack the egg into a separate bowl
 6. Whisk in the vanilla extract, milk, and melted butter
 7. Stir the liquid into the dry ingredients
 8. Add, and stir in the raspberries and chopped chocolate. Do not overmix
 9. Spoon the mixture into the cases in the tin
 10. Bake for 30 minutes, or until well risen and just firm
 11. Cool completely on a cooling rack
 12. Store in an airtight container
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Raspberry and White Chocolate Muffins

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Ingredients

300g Plain flour
2tsp Baking powder
150g Caster sugar
1 Egg, 225ml Milk
1 tsp Vanilla extract
50g Butter, melted
100g Fresh raspberries
75g White chocolate, chopped



Utensils

Muffin tin & Muffin cases
Wooden spoon & Scales
Large & Small bowls
Jug, Knife & Small saucepan
Sieve & Whisk
Cooling rack & Oven gloves
Oven: 200°C / 180°C fan



1.
Put the muffin cases into the muffin tin



2.
Weigh the 300g of plain flour into a sieve over the large bowl



3.
Add the 2 tsp baking powder and sieve into the bowl



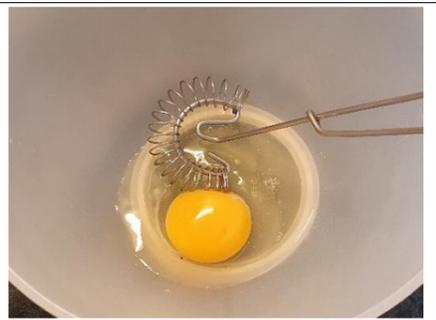
4.
Weigh the 150g caster sugar



5.
Stir the dry ingredients together



6.
Crack the egg into another bowl



7.
Add the 1 tsp of vanilla extract



8.
Add the 225ml milk



9.
Weigh the 50g of butter into a saucepan, and gently melt it on the hob



10.
When the butter has cooled slightly, whisk it into the other wet ingredients



11.
Stir the wet ingredients into the dry ingredients



12.
Weigh the 75g of white chocolate and chop it



13.
Weigh the 100g of fresh raspberries



14.
Add the raspberries and chopped chocolate into the mixture



15.
Mix it all together until combined, being careful not to over mix



16.
Spoon the mixture into the muffin cases

Bake in the oven at 200°C, fan 180°C, for 30 minutes, or until risen and just firm



17.
Allow to fully cool out of the tin on a cooling rack



18.
Enjoy

Don't forget to store the muffins in an airtight container

