Raspberry and White Chocolate Muffins

Preparation time: 30 minutes
Cooking time: 30 minutes
Overall inc. cooling: 1.5 hours
Makes: 8 - 12 muffins

Ingredients

300g Plain flour
2 tsp 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
Raspberry and White Chocolate Muffins

Ingredients
- 300g Plain flour
- 2 tsp 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
- Airtight container
- Oven: 200°C / 180°C fan

Instructions
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
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.

Ainsley Harriott’s Ribbed Raspberry and White Chocolate Muffins, Ainsley’s Gourmet Express
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