



Date: 25 January 2008

Blackcurrant and White Chocolate Muffins

Ingredients

1½ cups flour
1 egg
½ cup sugar
1 cup warm milk
3 tsp baking powder
½ cup butter (melted)
1½ cups frozen blackcurrants
¾ cup white chocolate chips
¼ cup flour

Method

1. Sift flour and baking powder.
2. Add sugar.
3. Whisk egg in butter
4. Add to flour.
5. Toss the ¼ cup of flour in the Blackcurrants
6. Add to the mixture with the chocolate chips.
7. Next add the milk. Only wet the mixture with the milk - do not over mix.
8. ¾ fill the muffin tin
9. Bake for 20 mins, 180 degrees centigrade.

Note: this mixture can be frozen in the tin. Cook 25 mins from frozen.

Recipe kindly contributed by Raewyn Hyatt, Upper Moutere.