

## SPRING SHOW 2019

### WHITE CHOCOLATE AND STRAWBERRY MUFFINS

#### Ingredients

300g (11oz) self-raising flour  
1tsp baking powder  
175g (6oz) caster sugar  
2 eggs  
225ml (7½fl oz milk  
100g (3½oz) melted butter  
2 tsp vanilla extract  
100g (3½oz) white chocolate chips  
12 tsp strawberry jam  
Icing sugar, to dust



#### METHOD

Line a 12-hole muffin tin with paper muffin cases. Preheat oven to 200c/180fan/400f/gas 6.

Put all the ingredients except the chocolate chips and jam into a large bowl and whisk with an electric whisk until smooth. Stir in the chocolate chips.

Divide half the mixture evenly between the cases, spoon 1 teaspoon of jam on top of each one, and then spoon the remaining mixture on top.

Bake for 25-30 minutes or until well risen and lightly golden brown.

Dust with a little icing sugar.