

RASPBERRY & WHITE CHOCOLATE MUFFINS

*Taken from mix. by James McIntosh,
a very quick, easy, all-in-one muffin mix.*

This recipe sheet explains everything you need to make a tasty treat that you can use as part of your Roots & Shoots fund-raising activities!

Ingredients:

MAKES 10-12 MUFFINS

- 250g self raising flour
- 2 tsp baking powder
- 100g caster sugar
- 250ml milk
- 1 large egg
- 90ml vegetable oil
- 150g raspberries
- 150g white chocolate chips



Directions:

- Preheat oven to 180°C (160°C if using a fan oven) or Gas Mark 4. Place the muffin cases into a muffin tray.
- Place all of the ingredients apart from the raspberries and chocolate into a bowl and mix to form a smooth batter.
- Gently fold in the raspberries and chocolate.
- Place into the oven for 20-25 minutes until nicely risen and golden on top. Allow to cook slightly and enjoy.
- 2 Oven Aga, cook on the 4th set of runners in the Roasting Oven for 20-25 minutes with the cold plain shelf on top.
- 3 and 4 Oven Aga, cook on the 4th set of runners in the Baking Oven for 20 – 25 minutes.
- Rayburn, cook on the 4th set of runners in the Main Oven with the Thermodial reading Bake for 20–25 minutes.

James says . . .

“These are best eaten within 24 hours, but they do freeze well.”

mix. by James McIntosh, £4.99, Available from www.jamesmcintosh.co.uk plus £1 p&xp

