



White Chocolate and Raspberry Streusel Muffins

12 Muffins



Easy

up to 30 Min.



Ingredients:

For the Muffins:

- 100 g Unsalted butter (melted)
- 150 ml Whole Milk
- 2 Large Eggs
- 2 tsp Dr. Oetker Madagascan Vanilla Extract
- 300 g Plain Flour
- 2.5 tsp Dr. Oetker Baking Powder (2 1/2 tsp)
- 150 g Caster Sugar
- 100 g Dr. Oetker White Chocolate Chips
- 125 g Raspberries

For the Streusel Topping:

- 70 g Plain Flour
- 40 g Unsalted butter (chilled and cubed)
- 35 g Light Brown Sugar

For the Decoration:

- 100 g Dr. Oetker White Chocolate Chips
- 12 Dr. Oetker Rainbow Cupcake Cases

1 Method:

Preheat oven to 195C / 175C Fan / Gas Mark 5. Line a Muffin tray with cupcake cases.

- Place the streusel topping ingredients into a bowl. Using your fingertips, rub together until it resembles large breadcrumbs.
- Sieve the plain flour and the baking powder together into a large mixing bowl. Stir in the caster sugar, 100g white chocolate chips and the raspberries. Then make a well in the middle.
- In a bowl beat two eggs until just combined, continue to beat adding in the milk, melted butter and vanilla extract. Pour into the centre of the dry ingredients.
- Use a fork to gently fold the mixture. It will seem slightly lumpy but that is fine as you don't want to over mix or the muffins will become dense and tough.
- Divide the mixture evenly between the cupcake cases, then sprinkle the streusel topping over each one.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK.
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number 789 0969 53. E-Mail: crt@oetker.co.uk



- 7 Bake for 25-30 minutes until golden brown. Insert a skewer into the middle, if it comes out clean the muffins are ready. Leave the muffins in the tray and allow to cool for 10 minutes then remove and place onto a wire rack.
- 8 To decorate melt the remaining chocolate chips according to package instructions and drizzle lightly over each of the muffins.

Tip from the Test Kitchen

- To save time the streusel topping can also be made in a food processor.

You can also use Frozen raspberries or blueberries instead in this recipe.

Replace butter in this muffin mixture with sunflower oil or vegetable oil.

