



Peach & Raspberry Muffins

What to collect	
Ingredients	Equipment
180g unsalted butter, softened	muffin trays
260g plain flour	sifter
1 teaspoon baking powder	electric mixer
½ teaspoon bicarb soda	spatula
¼ teaspoon salt	metric measuring spoons
160g caster sugar	scales
2 eggs	
1 teaspoon vanilla extract	
170ml sour cream	
1 peach, cut into 1cm dice	
250g raspberries	
icing sugar for dusting	

What to do

1. Preheat oven to 170C.
2. Place muffin cases in muffin tray.
3. Start by sifting together the flour, baking powder, bicarb and salt. Set aside.
4. Place the butter and sugar together in a bowl of an electric mixer. Mix till light & fluffy.
5. Mix the eggs with the vanilla, then gradually add to the creamed mixture, beating well until each addition has been fully incorporated.
6. Gently fold in a 1/3 of the flour mixture followed by 1/3 of the sour cream.
7. Continue like this until both are mixed in and the batter is smooth.
8. Fold in the diced peach.
9. Spoon mixture into muffin cases and press 2 to 3 raspberries into each muffin.
10. Place the muffins into the oven and cook for about 25 minutes.
11. Once completely cool, dust with icing sugar.