

strawberry and white chocolate muffins

Preparation time: about 30 minutes

INGREDIENTS

2 teaspoons (10ml) lemon juice
250ml (1 cup) milk
125ml (1/2 cup) peanut oil
1 large egg
300g (2 cups) self-raising flour
150g (2/3 cup) caster sugar
170g (1 cup) white chocolate chopped into small chunks
200g strawberries

DIRECTIONS

Preheat oven to 170°C. Line muffin pan with paper cases.

Whisk lemon juice, milk, oil and egg in a medium bowl until well combined.

Place self-raising flour, caster sugar and white chocolate in a large bowl. Stir to combine. Add berries. Gently stir to combine.

Gently stir wet ingredients into dry ingredients. Stop stirring once the ingredients are combined (do not over mix). The batter should be quite wet. Divide mixture evenly between muffin cases.

Bake for 25 minutes. Serve the muffins warm or at room temperature, dusted with icing sugar.

Makes 12 muffins.