

Golden Berry Muffins

This recipe couldn't be any easier!

Makes: 12 med **Prep:** 10 min **Cook:** 25-30 mins

You can use any of the SiliconWare muffin pans- 12 cup muffin tray pan, 24 mini muffin tray pan or individual muffin cups-mini, medium or jumbo, heart tray muffins or the friand tray pan.

Ingredients

- 175g melted unsalted butter
- 1/2 cup brown sugar
- 1 tbs bicarbonate of soda
- 1/2 teaspoon vanilla essence
- 1 beaten egg
- 2 cups self raising flour
- 1 can well drained berries (175gm)
reserve some juice



Method

1. Pre heat oven to 170°Celsius(fan forced).
2. In a mixing bowl sprinkle sugar and bicarbonate of soda. Pour in melted butter, vanilla essence, egg and combine with spatula.
3. Fold in sifted flour gently in three parts using spoon or spatula. Do not beat.
4. Add ¾ drained berries slowly and lightly fold into mixture.
5. Spoon into greased muffin pans.
6. Beat remaining ¼ drained berries with a little reserved juice until a thick paste consistency.
7. Top each muffin with a swirl of berry paste.
8. Cook for 25- 30 mins (10- 15 mins for mini muffins).
9. Allow to cool before inverting pans.
10. Follow handy hints for cakes/muffins for removing from pans.
11. Serve cold or warmed with butter.