

OUR RECIPE

Berry Cheesecake Muffins

INGREDIENTS

- 360g McCain Simply Mash
- 320g white self-raising flour
- 160g wholemeal self-raising flour
- 1 tsp salt
- 4 tsp baking powder
- 4 tbsp skimmed milk
- 6 eggs
- 240ml rapeseed oil
- 4 tbsp honey
- 4 tsp vanilla extract
- 340g pack frozen berries (raspberries, blackberries or blueberries)
- 180g pack low fat cream cheese



METHOD

You will need a muffin tin and cases.

1. Pre-heat your oven to 180C/Gas Mark 4.
2. Cook the McCain Simply Mash according to pack instructions. Mash well and leave to cool.
3. Combine the flour, salt and baking powder.
4. Beat together your milk, eggs, rapeseed oil, honey and vanilla extract. Once cool gradually whisk the liquid ingredients into the McCain Simply Mash.
5. Carefully fold the wet mash mixture into the dry ingredients.
6. Spoon a teaspoon of the cake batter into the bottom of thirty 7cm bun cases. Top each one with a berry and a teaspoonful of low fat cream cheese.
7. Fill the cases with remaining mixture and bake for 22 minutes or until lightly golden and well risen.

Thank you to McCain