

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
180g pack low fat cream cheese



Raspberries, blackberries or blueberries work really well.

METHOD

1. Preheat your oven to 180C/Gas Mark 4.
2. Cook the McCain simply mash according to pack instructions. Mash well and cool.
3. In a mixing bowl, combine the flour, salt and baking powder.
4. In a separate bowl, beat together your milk, eggs, rapeseed oil, honey and vanilla extract. Once the mash is 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.

Serving Suggestion - once cooled, drizzle over our berry coulis.

Thank you to McCain www.mccainfoodservice.co.uk