

RASPBERRY CREAM CHEESE MUFFINS

Mixing method: Variation of muffin method

Ingredients:

1/3 c light cream cheese
3 T margarine, soft
3/4 c sugar
1 tsp vanilla
1 egg
1 c flour
1/2 tsp baking powder
1/4 tsp baking soda
1/4 tsp salt
1/4 c buttermilk
1 c raspberries
2 T finely chopped walnuts
(opt.)

Equipment:

Liquid measure
Dry measures
Measuring spoons
Metal spatula
Rubber spatula
Electric mixer
Fork
Whisk
Cooling rack
12 muffin cup liners
Wooden spoon
Sieve

Method:

1. Preheat oven to 350°F. Line 12 muffin cups with papers.
2. Combine cream cheese and margarine in a medium mixing bowl with an electric mixer until well blended.
3. Add sugar, beat until fluffy. Add remaining liquid ingredients and beat well.
4. Sift dry ingredients in large mixing bowl. Make a well.
5. Add liquid ingredients all at once to large mixing bowl and stir with wooden spoon just until moistened and no large clumps. Mixture should be lumpy.
6. Fold in raspberries and walnuts gently with rubber spatula.
7. Divide by spoonful into 12 muffin cups, starting with 2/3 full.
8. Bake for 20-25 minutes or until a toothpick comes out clean.

Food groups:

Vegetables

Fruit

Whole grains

Protein

Product Standards:

Tablesetting:



Lab Duties:

DW: _____

DD: _____

HK: _____

SD: _____