

BANANA, CHERRY AND WHITE CHOCOLATE

MUFFINS

Preparation time: 10 minutes

Cooking time: 20 minutes

Use: paper muffin cases or a 10-hole muffin tray

Makes: 10 large muffins

150g (5oz) plain flour

1/2 level tablespoon baking powder

1/4 teaspoon salt

1 medium egg

40g (1 1/2 oz) caster sugar

125ml (4fl oz) milk

50g (2oz) unsalted butter, melted

50g (2oz) dried cherries, chopped

50g (2oz) white chocolate, chopped

1 small banana, mashed

Preheat the oven to 200°C/400°F/gas mark 6.

Sift together the flour, baking powder and salt. In a separate bowl whisk together the egg, sugar, milk and melted butter. Mix the dry ingredients into the wet ingredients. Don't try to blend them too evenly because they should look a little lumpy. Add the cherries, white chocolate and mashed banana and stir, but again, do not overmix.

Spoon into the muffin cases or muffin tray, filling each approximately two-thirds full.

Bake for 20 minutes.

HINT: The muffin batter should not be evenly blended otherwise the muffins will have too smooth a texture and will be more like cup cakes.



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