

For the Autumn Show there will now be two muffin classes. We found, on testing, that the original courgette muffin recipe (Class 57) did not give good results, despite it coming from a reputable source. We are therefore adding a separate class (57b) for raspberry muffins and would recommend that you try this instead of the courgette recipe. We are leaving in the class for the courgette muffins (Class 57, recipe on p. 16 of membership booklet), in case anybody either does not get this notice, or, wishes to enter it anyway. Both classes will be judged separately.

Class 57 b Raspberry and white chocolate muffins, three on a plate (recipe below)

Raspberry and white chocolate muffins (recipe makes 10)

INGREDIENTS

300 g self-raising flour

1tsp (heaped) baking powder

100 g unsalted butter

100 g castor sugar

2 large eggs

200ml semi-skimmed milk

150 g fresh raspberries

100g good quality white chocolate (not milky bar)

METHOD

Heat the oven to 200c/ 180 fan/ gas mark6 and line a muffin tin with 10 paper cases.

Cut the chocolate into chunks, not too small, you want to be able to taste them after the buns have cooked)

Sieve the flour and baking powder into a large bowl and add the sugar.

Melt the butter in a small bowl, and, in a separate bowl, whisk eggs and milk together, then pour the melted butter and the egg mix into the flour. Stir a little, but do not over-mix.

Stir in half the raspberries and the chocolate.

Spoon the mixture into the cases, dot with the remaining raspberries.

Cook until golden brown (about 20-25 minutes) and select your best three for the show entry