



Tali Roth's Raspberry & white chocolate Muffins*

Ingredients:

½ cup vegetable oil

¾ cup brown sugar

1 eggs

2 cups SR flour

1 cup fresh or frozen raspberries

¾ cup fat free plain yoghurt

1 cup white chocolate chips

vanilla

Method:

Pre heat oven to 200°C.

Cream vegetable oil & sugar & then add egg. Beat 'til light and creamy. Add vanilla extract

Add yoghurt with beaters on slightly lower speed. Then turn beaters to lowest speed & add raspberries & white chocolate chips. (the mixture will turn pink!)

Finally beat in, or stir, until just combined, the SR flour.

Place a muffin cup cake pattie into each holder of a 12 muffin tin. Distribute the batter evenly.

Bake in the hot oven for around 20 to 30 minutes, until firm to touch & slightly brown on top. (They are not nice if undercooked)

Serve warm or reheat in a microwave for a few seconds.

* Tali Roth is the eldest daughter of very dear friends of ours who has a wonderful sense of giving & sharing. She is gifted in the kitchen & took some of her recipes to Africa, teaching local women skills to assist in becoming financially independent.