

Raspberry Cream Muffins

On Sundays I usually bake something. I always think it gives me a good kick off to the new week. Hubby packs his lunch to take to work so it's nice to have some type of goody for him to add to his lunch. Quite often I will make a batch of muffins and put a couple in the freezer so he can have some later in the week. It seems if I don't freeze a few, they'll never be here later in the week.

I used to LOVE trying new recipes and did it all the time. With working and trying to keep things going around here I've slacked off on trying new recipes. I'm hoping to get back into the swing of it as I miss it. Trying new recipes was a hobby that I loved.

I grabbed an old magazine I had bought years ago and decided whatever I opened the page to I would make if I had all the ingredients. I opened and the first thing I saw was Raspberry Cream Muffins. Amazingly I did have all the ingredients.



Don't mind how they look. I filled the cups a little bit too

full and they ended up a little bit odd shaped because of it.

Interested in seeing the recipe? Well keep reading. Here it is..



The recipe does call for half and half, almond extract, white chocolate chips and fresh raspberries which are things I typically don't have. That's why I was surprised that I could make them. I sure am glad that I did as they were really yummy and a flavor I usually don't bake.

If you like raspberries, they are definitely worth picking up some extra ingredients for. I know I'll be making them again for sure.