

# 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..



## Raspberry Cream Muffins

It took me a couple of batches to perfect these muffins, but my family thinks this version is the best! And since they always gobble them up fast, I have to agree. Just be sure to gently stir the raspberries so they don't break apart. —Stephanie Moon  
Nampa, Idaho

- 1 cup fresh raspberries
- 3/4 cup plus 2 tablespoons sugar, divided
- 1/4 cup butter, softened
- 1 egg
- 1/2 teaspoon almond extract
- 1/2 teaspoon vanilla extract
- 2-1/4 cups all-purpose flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup half-and-half cream
- 1 cup finely chopped vanilla or white chips
- 2 tablespoons brown sugar

In a small bowl, toss raspberries with 1/4 cup sugar; set aside. In a large mixing bowl, cream butter and 1/2 cup sugar. Beat in egg and extracts.

Combine the flour, baking powder and salt; add to creamed mixture alternately with cream. Stir in chips and reserved raspberries.

Fill greased or paper-lined muffin cups three-fourths full. Combine brown sugar and remaining sugar; sprinkle over batter. Bake at 375° for 25-30 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm. Yield: 1 dozen.

You can substitute white baking chocolate for vanilla chips, but be sure to use the same number of ounces. One cup vanilla chips is equal to 6 ounces white baking chocolate.  
—Taste of Home Test Kitchen



- 1 cup vegetable
- 3 eggs, beate
- 1/4 to 1/2 teasp
- 1-1/2 cups chopp
- CINNAMON-HON
- 1/2 cup butter,
- 1 cup confec
- 1/4 cup honey
- 1/4 teaspoon
- In a large bowl, c
- da and salt. In any
- food coloring & de
- tened. Fold in pes
- Fill greased mu
- 15-18 minutes or
- Meanwhile, co
- bowl; beat until b
- in the refrigerato

## Strawberry Muffins

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.