

STRAWBERRY MUFFINS

These scrumptious muffins—filled with all the yummy goodness of Tamar Valley Yoghurt—are sure to delight!

NORMAL | 35 MINS | 20 MINS | 8 SERVES

Ingredients

- 1 1/4 cups plain flour
- 1 tsp cinnamon
- 1 tsp ground nutmeg
- 2 tsp baking powder
- Generous pinch of salt
- 1 tbsp butter, melted and cooled
- 2 tsp vanilla essence
- 1/4 cup Tamar Valley Dairy Strawberries & Cream Yoghurt
- 1 egg, room temperature
- 1 large banana, mashed
- 2 tbsp maple syrup
- 100g strawberries, hulled and diced into small cubes
- Icing sugar, to serve

Instructions

1. Preheat oven to 160 degrees Celsius.
2. Grease 8 muffin cups and set aside.
3. In a large mixing bowl, whisk flour, baking powder, spices and salt together.
4. In another bowl, mix together butter, egg and vanilla. Next, stir in banana, maple syrup and yoghurt and mix until thoroughly combined.
5. Add the flour mix to the wet ingredients and stir until incorporated. Fold in strawberries.
6. Evenly divide the muffin batter between cups. Cook for approximately 20 minutes or until a skewer comes out clean after being inserted into middle of muffin.
7. Leave to cool for 5 minutes before removing from cup and leaving to cool completely on board or wire rack.
8. Dust lightly with icing sugar before serving.