

PENNYROYAL; RASPBERRY FARM BERRY MUFFINS

Ingredients:

120 grams butter

1 cup milk

2 eggs

3 cups Self raising flour

1 cup sugar

2 cups berries (it is easier to mix if the berries are frozen especially the fragile ones)

Method:

Heat oven to 200C.

Prepare a 12 muffin tray with paper inserts.

Mix the dry ingredients.

Melt the butter add the milk and whisk in the eggs

Mix the wet ingredients into the dry ingredients quickly without over mixing.

The mix can look quite rough, that's fine.

Spoon the batter equally into the 12 patty pans and cook in the oven for 10 - 15 minutes until firm on top to the touch.

Remove from the oven and let sit for 2 minutes. Serve with or without butter.