

From the Kitchen of Mrs. Saint Nick



Raspberry, White-Chocolate Muffins

INGREDIENTS for 16 muffins

¼ cup butter

½ cup sugar

1 egg

1 cup milk

1 teaspoon vanilla

2 cups all-purpose flour

1 Tablespoon baking powder

8 ounces chopped white chocolate or white chocolate chips

1 cup fresh or well drained frozen raspberries

DIRECTIONS

Preheat oven to 400.

Cream butter and sugar. Beat until smooth. Add egg, vanilla and milk and stir until smooth. Sift together flour and baking powder and add. When batter is only slightly lumpy, gently stiff in white chocolate and raspberries. Pour into paper lined muffin pans until $\frac{3}{4}$ full. Dust with more granulated sugar and bake between 15 and 20 minutes until done. Cool. These muffins, wrapped well, freeze beautiful.

