



Recipes for Success

Raspberry & Lemon Mini-Muffins

Jen, Marketing Director

Ingredients

- ¼ cup butter (softened)
- ¾ cup granulated sugar
- 1 egg
- 1 tsp vanilla extract
- 1½ cups flour
- 2 tsp baking powder
- ½ cup milk
- 1½ cup frozen raspberries
- 1 lemon



Directions

1. Preheat oven to 350°
2. Line mini-muffin tin with liners or spray tin with vegetable spray
3. Cream butter and sugar in a large mixing bowl
4. Beat in egg and vanilla, mixture will be a bit lumpy
5. Combine flour and baking powder in separate bowl
6. Slowly add flour mix and milk to butter mixture, alternating until combined
7. Zest the lemon and stir into mixture
8. Squeeze the juice of the lemon and stir into mixture, watch for seeds
9. Break apart frozen raspberries and gently fold into the mixture
10. Fill mini-muffin tins about 2/3 full
11. Bake muffins for about 12 minutes
12. Let cool and serve, recipe should yield approximately 48 mini-muffins
13. Consume within 2 days or refrigerate to keep longer