



Raspberry Muffins

With this recipe, you can easily make muffins with raspberries. The freshness of the raspberries makes them a delightful treat with coffee and tea, or during a birthday party. Perfect if you're looking for a simple recipe that tastes delicious!

Boodschappenlijstje



FunCakes Mix for Muffins 1 kg

F10515
€9.85



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€6.85



House of Marie Tulip Baking Cups - Baby Pink pk/36

HM6604
€5.59



Ingredients

- FunCakes Mix voor Muffins 500 g
- 200 g vegetable oil (sunflower oil)
- 200 ml water
- Box of frozen raspberries (do not let them defrost!)

Supplies

- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- House of Marie Tulip Baking Cups - Baby Pink pk/36

Step 1: Prepare the muffin batter

Preheat the oven to 180°C (convection oven 160°C) and distribute the muffin liners in the muffin tin. Prepare 500 grams of FunCakes Muffin Mix as directed on the packaging. Then, gently fold the frozen raspberries into the batter. Adjust the amount of raspberries according to your preference.

Step 2: Bake the raspberry muffins

Fill the muffin liners about 2/3 full with the batter and bake the muffins for approximately 23-27 minutes until light brown and cooked through. You can let them bake for a few extra minutes if needed. After baking, remove them from the muffin tin and let them cool on a wire rack.

Step 3: Enjoy these deliciously fresh Raspberry Muffins!

This recipe is made possible by FunCakes.