

STRAWBERRY MUFFINS

Wheat-free Gluten-free Dairy-free

Fresh strawberries make these muffins a luscious treat.

Ingredients:

500g fresh strawberries, chopped
2 ½ cups self raising flour (gluten-free if required)
½ cup sugar
1 tablespoons butter (or dairy free equivalent if required)
2 eggs
1 tablespoon of coffee liqueur or vanilla essence
2 tablespoons honey
½ cup of milk or water

Method:

Preheat oven to 200°C. Grease or line a 12 hole muffin tin.

Place strawberries, flour, sugar, butter, eggs, liqueur and honey in a bowl, mix well with wooden spoon.

Add milk or water and mix through.

Spoon into muffin tin and bake for 20-25 minutes.

Variation: To make mini muffins use a 24 hole muffin tin and bake at 180°C for 15-20 minutes.