

Boysenberry and White Chocolate Muffins

Ingredients

2 cups self-raising flour
¼ cup caster sugar
¼ cup brown sugar
1 egg
1 lemon, zest of
90 gm unsalted butter, melted
½ cup buttermilk
½ cup milk
½ cup white choc chips
150 gm frozen boysenberries

Method

Pre-heat oven to 180°C. Grease muffin tin well with butter or spray oil.

Sift flour into a large bowl and stir in the sugars to mix evenly. In another bowl mix together the egg, lemon zest, butter, buttermilk, milk and choc chips and add to the flour mixture with the boysenberries. Spoon into muffin tin and bake for about 20 minutes or until golden. Remove from oven and allow to cool for a few minutes before turning out onto a wire rack to cool completely.

Makes 12 muffins