

## **Raspberry and Vanilla Muffins**

### **Ingredients**

120g/4oz soft margarine

120g/4oz caster sugar

240g/8oz Loprofin Mix

2 teaspoons Loprofin Egg Replacer

2 teaspoons gluten free baking powder

180ml/6fl.oz low protein milk

180g/6oz raspberries, fresh or frozen, or other soft fruit e.g. strawberries, blueberries, etc.

2 teaspoons vanilla essence

Oven temperature: 190°C/375°F/Gas Mark 5

### **Method**

1. Put the margarine and sugar in a large bowl and beat well until light in texture and creamy coloured.
2. Combine the Loprofin Mix, Loprofin Egg Replacer and baking powder, beat in the low protein milk for 1 minute using an electric hand mixer or 2-3 minutes for a wooden spoon.
3. Stir in the chosen fruit and vanilla essence.
4. Divide the mixture between 10 muffin cases in a large muffin tin or 18 cases in a smaller tin.
5. Bake the muffins in the preheated oven for 20-25 minutes until well risen and firm to touch.  
Cool on a wire rack.

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