

Raspberry and Chocolate Chip muffins

Makes: 6

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Ingredients

- 220g low protein all-purpose mix
- 60g butter
- 170g caster sugar
- 1 tbsp loprofin egg replacer
- 2tsp baking powder
- A good handful of fresh/frozen raspberries
- 120mls prozero milk
- 2 Vitabite chocolate bars chopped

Optional:

- 200g (1/2 tub) Betty Crocker Velvety Vanilla Icing
- Pink/red sprinkles of choice! (check protein)



Method

1. Preheat the oven to 180 degrees Celsius.
2. Cream together the butter and sugar using an electric whisk until light and fluffy.
3. Add the low protein mix, egg replacer and the baking powder and mix together.
4. Gradually add the Prozero milk while mixing until the mixture is smooth.
5. Fold in the raspberries and chopped Vitabite chocolate with a spoon.
6. Spoon the mixture into muffin cases and bake for 15-20 minutes until golden brown.
7. Allow to cool before adding a little Icing and sprinkle if you wish!

Note: Insert a skewer or knife into the muffins to check if they are cooked fully. The utensil should come out clean (apart from some melted chocolate of course!) The muffins need to be left to cool fully before handling as they can fall apart! They will be nice and firm once cooled.

National Centre for Inherited Metabolic Disorders