



CLONAKILTY

CHRISTMAS CRANBERRY, ORANGE AND WHITE CHOCOLATE MUFFINS





Christmas Cranberry, Orange and White Chocolate Muffins

Recipe by Chef Eunice Power

Ingredients

- 250g flour
- 2 teaspoons of baking powder
- 100g caster sugar
- 100g melted butter
- 2 eggs, lightly beaten
- 200g Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt



- 5ml vanilla extract
- 200g cranberries
- 100g white chocolate drops
- Finely grated zest of one orange

Directions

- Pre-heat the oven to 175°C fan oven
- Sieve together the flour, sugar, orange rind and baking powder in a large bowl.
- Mix together the butter, eggs, yogurt and vanilla extract, then combine with the flour until mixed together.
- Mix in the cranberries and chocolate drops until just combined, be careful not to over mix.
- Spoon into 12 Muffin cases then pop in the pre-heated oven and bake for 20 min.
- Remove from the oven and leave to cool in the tin for 5 min, then transfer to a wire rack to cool.
- Dust with Icing sugar and serve