

Birthday Party for Kids

Raspberry Muffins with Sour Cream



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Preparation time 20 minutes for 12 muffins / Baking time: 17-19 minutes

Ingredients for muffins

- 2 eggs
- 260g spelt flour
- 90g sugar
- Pinch of salt
- 1 Vanilla clove
- 1 bag of baking powder
- 1.5dcl milk
- 0.5dcl sunflower oil
- 36 raspberries (fresh or defrosted)
- 12 teaspoons of sour cream

Ingredients for the filling

- 200ml whipping cream
- 2 full tablespoons of sour cream
- 1-2 tablespoons of sugar

Directions

Mix spelt flour and baking powder. Add vanilla seeds to ordinary sugar. Measure the right amount of oil and milk in a measuring jug. Put paper liners in the muffin pan.

Separate egg yolks and whites. Mix whites into snow. Add sugar and a pinch of salt to yolks. Mix the content with an electric mixer until its volume doubles and the mixture becomes yellow.

Then pour in the wet ingredients and sieve in dry ingredients. Mix well.

Put 1 tablespoon of the mixture into each paper liner. Put two raspberries on each muffin and add a teaspoon of sour cream. Cover the raspberries with a full tablespoon of prepared mixture. Put the pan in a preheated oven at 180°C for 17-19 minutes. Put it on the upper part of the oven.

After that, remove the muffins from the pan immediately and thereby stop the cooking process. Cool them completely.

Whip the whipping cream until medium consistency. Then, add sugar and whip some more, so it becomes firm. Slowly mix in the sour cream.

Put the topping on top of the muffins and decorate them with the remaining raspberries.

Bon Appétit!

