

WHITE CHOCOLATE BERRY MUFFINS  
12-16 servings

Dry Ingredients

1 ½ cups (180 gm) all-purpose flour, reserve 2 tablespoons to toss with raspberries  
2 teaspoons (8 gm) baking powder  
½ teaspoon (3 gm) salt

Wet Ingredients

1 8-ounce block cream cheese, room temperature  
1 cup sugar (200 gm)  
2 eggs, room temperature  
1 teaspoon vanilla (4.2 gm)

Add-ins

1 cup fresh raspberries (or a combination of raspberries, blueberries, and/or blackberries)  
½ cup vanilla or white chocolate chips

1. Preheat oven to 425 degrees. Prepare muffin pan(s) by placing a paper liner in each cup or grease each cup with butter or vegetable shortening.
2. In a large bowl, whisk together flour, baking powder, and salt.
3. In a medium bowl, beat cream cheese and sugar until smooth. Add eggs one at a time, beating well after each addition. Stir in vanilla.
4. Make a well in the flour mixture. Add wet ingredients. Using a spatula or wooden spoon, stir just enough to moisten the dry ingredients. Don't attempt to eliminate all lumps.
5. Gently toss raspberries and chips with reserved flour; fold into batter.
6. Using a large cookie or ice cream scoop, spoon batter into prepared muffin pan(s), If desired, sprinkle with coarse decorator's sugar.
7. Bake at 425 degrees for 5 minutes, then reduce oven temperature to 350 and bake for another 20 minutes or until a toothpick inserted in the middle comes out clean.
8. Cool for 5 minutes, then remove from pan to wire rack.

Original Recipe Source: *Taste of Home's Best Holiday Recipes, 2008 Edition*