



Royal
Botanic Garden
Edinburgh

Botanic Cottage Community Cook Club Late June 2021

Something sweet

Strawberry and Almond muffins

I made these as an end of term treat, I think we all deserve one! There's less butter and plenty of fruit in these so much better for you than a commercial cake. The roast strawberries on top are a really nice touch too if you have time. They won't keep very long, a few days in a tin, but that's unlikely to be a problem.



Unbaked muffins ready to go in the oven

Ingredients

75g whole almonds, finely chopped
1 tsp vanilla extract
175g plain flour
2 tsp baking powder
100g caster sugar + 1 tsp
125ml milk, any type
1 egg
50g butter
150g strawberries

You will need a mixing bowl, a small pot, a measuring jug, a wooden spoon, a 12-hole muffin tin and paper cases.

Method

1. Line a muffin tin with paper cases (or baking paper if like me you forgot to buy any!)
2. Finely chop the almonds.
3. Wash the strawberries and chop into small pieces- reserving 12 thin slices of strawberry for the tops if you like.
4. Heat the oven to 180°C.
5. In a small pot, melt 50g butter and set aside to cool.
6. Measure the flour, baking powder and sugar into a bowl. Add half the chopped almonds and mix.
7. Measure the milk into a jug, add the melted butter, vanilla extract and the egg and whisk together.
8. Fold the wet ingredients through the dry until just mixed.
9. Swirl in the chopped fruit.
10. Divide the mixture between the 12 muffin cases.
11. Top each muffin with a sprinkle of chopped nuts, a slice of strawberry and a tiny sprinkle of sugar (from the 1 tsp)
12. Bake in the middle of the oven for 20 minutes until golden and risen.