



Mixed Berry Muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

for 24 pieces - 400g mixed berrys - 200g smooth butter - 240g sugar - 2 eggs - 500g flour - 100g chopped almonds - 2 dashes of salt - 5 tea-spoons baking soda - 1 tea-spoon natron - 350g sour creme - 1 or 2 muffin baking-tin for 12 pieces - paper muffins cups

Instructions

One more delicious muffins! Of course to a cup of coffee...what else? :) Easy to make!
1. Wash and dry the berrys. Preheat the oven. 2. Mix the butter with the sugar creamy. Add the eggs, flour, almonds, salt, baking soda, natron und sour cream. Just mix till all ingedrients are moistly. Fold the berrys at the end. 3. Put the paper cups into the muffin baking tin. _____ Bake: in the hot oven for 25 min. Take them out and let it in the baking-tin for 5 minutes.
_____ Oven: 180°C top-/bottom heat, circulating air oven 160°C, gas level 2-3