Mini Raspberry muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

- 100 grams of white chocolate
- 200 ml of milk
- 2 eggs
- 90 grams of butter (in room temperature)

- 180 grams of wheat flour
- 100 grams of spelt flour
- pinch of salt
- 90 grams of sugar
- 2 teaspoon of baking powder
- 250 grams of raspberries

Instructions

1. Break chocolate into pieces and add milk, place bowl above pot with boiling water and wait till chocolate dissolves.

2. Mix eggs with sugar till they change colour into paler. Add butter, mix well.
3. Add chocolate with milk.

4. Sift flours, add salt and baking powder.
5. Slowly add flours into eggs mixture.
6. Gently add raspberries and mix.
7. Fill muffin cups.
8. Bake about 14 minutes in preheated oven 180 C degrees. (if you use regular size muffin cups bake 20 minutes).