



Strawberries and Cream Muffins

Yield: 12 Muffins

Ingredients:

- 2 cups white flour, sifted
- 1 Tbsp baking powder
- 1/2 tsp salt
- 1 egg + 1 egg yolk, slightly beaten
- 1/4 cup melted butter
- 4 cups [Reser's® Strawberries & Cream](#) (71117.00272)

Directions:

1. Preheat the oven to 375°F.
2. Spray muffin pans with nonstick spray.
3. Mix the flour, baking soda and salt in a large bowl.
4. In a separate bowl, fold Reser's Strawberries and Cream, eggs and butter with a spatula until ingredients are incorporated.
5. Fold the dry mix into the wet mix and stir until ingredients are well blended.
6. Spoon into muffin pans filling each cup about 2/3 full.
7. Bake for 20 minutes, remove from oven and allow to cool.
8. Frost with icing of your choice and garnish with sliced fresh strawberries.