



Strawberries and Cream Muffins' font_container='tag:h1|text_align:center|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Yield: 12 Muffins' font_container='tag:h3|text_align:center' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Ingredients' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

- 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' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

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 $\frac{2}{3}$ 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.