

Recipes

Jamie Oliver
AT HOME
by Tefal

Strawberry Muffins



Preparation time : **15 min**
Cooking time : **20 min**

Ingredients

125g butter, softened at room temperature
115g ground almonds
200g icing sugar, sifted
115g plain flour, sifted
½ tsp baking powder
5 egg whites
150g fresh strawberries, hulled and sliced



1. Melt the butter either in the microwave or in a glass bowl over a pan of boiling water, and set aside.
2. Combine the ground almonds, icing sugar, flour and baking powder in a bowl and stir in the egg whites, followed by the butter.
3. Fold two thirds of the strawberries into the mixture, then divide between your Tefal muffin moulds. Poke the remaining strawberries into the top of each muffin.
4. Bake in the oven for 15-20 minutes, then allow to cool slightly before popping out of the moulds. Dust heavily with icing sugar.



You can also use blueberries in your muffins – delicious eaten warm or cold for breakfast or tea. Mmm!

Jamie O
X