

BAKED GOODS

Raspberry Cream Cheese Muffins

3½ cups	Flour	ITEM #
2 tsp	Baking Soda	
1 tsp	Baking Powder	
½ tsp	Salt	
1 cup	Butter	
2 cups	Sugar	
4	Eggs	
1 tsp	Vanilla	
½ cup	Milk	
16 oz	Cream Cheese	
¾ cup	Lyons Frozen Red Raspberry Topping	1226

• Combine 2 cups flour, baking soda, baking powder and salt. Set aside. Beat butter and sugar until fluffy. Beat in the eggs one at a time. Mix in the vanilla extract. Add the dry ingredients, alternating with milk. Add the additional 1½ cups of flour until well combined. In a separate bowl, mix cream cheese and raspberry topping. Spoon batter into muffin cups, then add a dollop of raspberry cream cheese in middle of batter. Bake at 350° for 20 to 30 minutes. Top with streusel.

