

# Strawberry muffin

## Ingredients:

**250g Crop's frozen strawberries**

4 soupspoons cream cheese

120 g sugar

1 soupspoon liquor

175 g flour

1 soupspoon baking powder

1 teaspoon orange zest

½ teaspoon salt

20 g butter

1 egg

125 ml milk



## Preparation:

- Preheat the oven.
- Mix half of the sugar with the cream cheese.
- Put 12 strawberry halves aside. Make a puree of the rest of the strawberries, liquor and sugar. Whip up the mixture and sieve. Put the strawberry puree aside.
- Sieve flour and baking powder. Add the orange zest and salt.
- Mix together butter, egg and milk. Add this mixture to the flour mixture and mix.
- Put half of the dough in the baking cups. Put 2 strawberry halves and a soupspoon of the cream cheese on top of the dough and thereafter add some extra paste.
- Put in the oven for 15 minutes.
- Cool off the strawberry muffins and serve with the strawberry sauce.