

# strawberry cheesecake muffins

Makes 12

Hand-on time: 20 minutes

Hands-off time: 40 minutes

## INGREDIENTS

½ cup (120g) butter, softened

¾ cup light brown sugar

2 large eggs

2 cups double cream plain yoghurt

1 cup self-raising flour

1 ¼ cups White Star Instant Maize Porridge Strawberry

1 tsp baking soda

¼ tsp salt

1 cup chopped strawberries

½ cup cream cheese, chilled

## METHOD

1. Preheat the oven to 180°C and line a 12-hole muffin tray with muffin liners.
2. In a large bowl add the butter and sugar. Using a hand mixer, beat until the mixture is softened and fluffy. Beat in the eggs, one at a time, until well combined and glossy.
3. Spoon the yoghurt into the bowl.
4. Sieve the flour into the bowl and sprinkle the White Star Instant Maize Porridge Strawberry Flavour over the flour. Add the baking soda and salt. Fold gently until just combined. Spoon the chopped strawberries into the batter, folding until evenly distributed.
5. Spoon the softened cream cheese into a smaller bowl. Beat the cream cheese to slightly soften.
6. Spoon the muffin batter into the prepared muffin tray, filling them ½ way full. Layer with a spoonful of the cheesecake filling, and top with more muffin batter until ¾ way full.  
*\*Chef's Tip: Use an ice cream scoop for easy scooping.*
7. Bake the muffins for 25-30 minutes, or until a toothpick inserted in the centre comes out clean.
8. Remove the tray from the oven and allow to cool slightly for 5 minutes before transferring to a wire rack to cool further.
9. Transfer the muffins to a serving platter, serve and ENJOY!



# banana bread muffins

Makes 12

Hands-on time: 20 minutes

Hands-off time: 40 minutes

## INGREDIENTS

½ cup (120g) butter, softened

¾ cup light brown sugar

2 large eggs

1½ cups double cream plain yoghurt

1 cup (240g) mashed bananas

¾ cup self-raising flour

1 cup White Star Instant Maize Porridge Banana Flavour

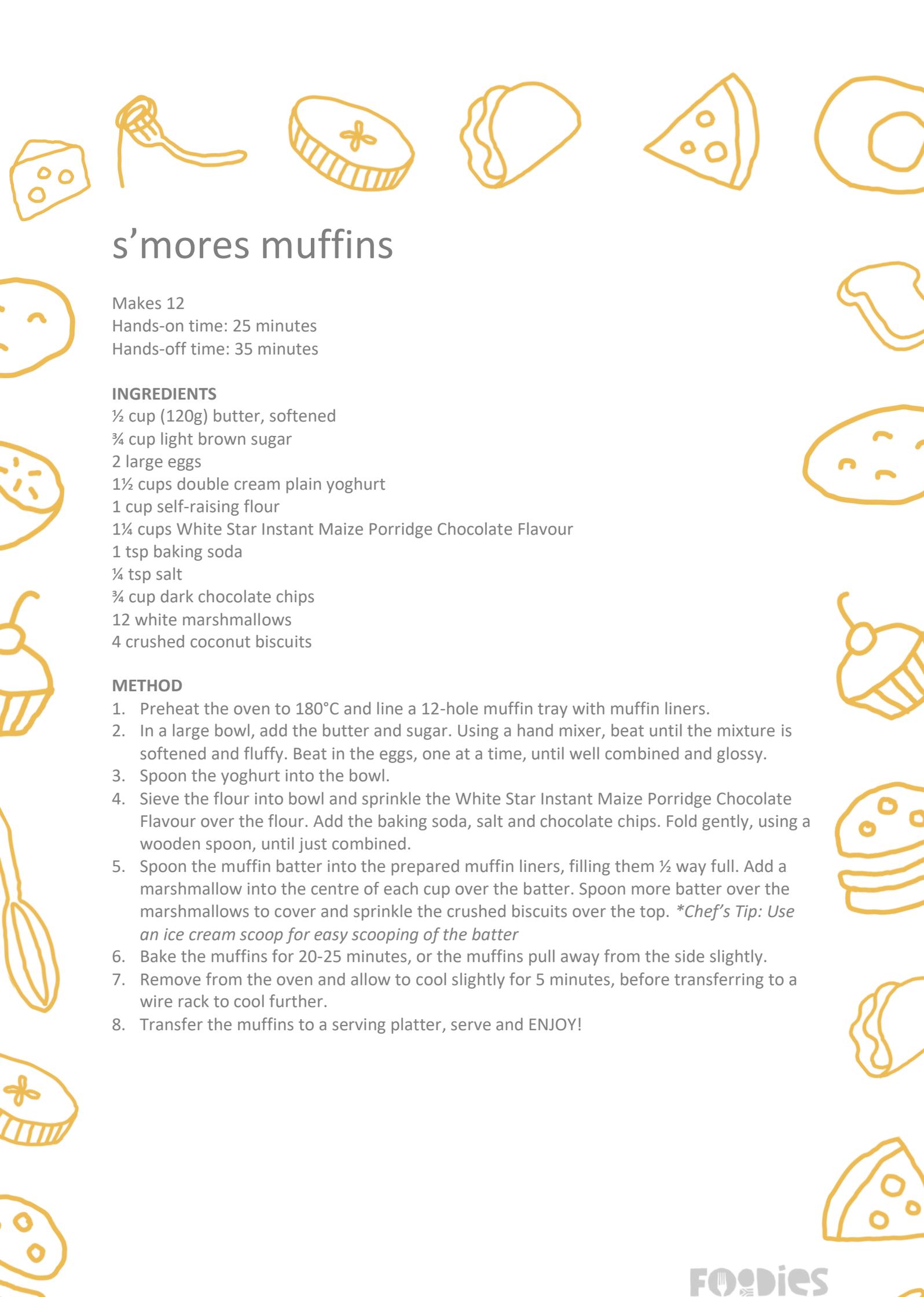
1 tsp ground cinnamon

1 tsp baking soda

¼ tsp salt

## METHOD

1. Preheat the oven to 180°C and line a 12-hole muffin tray with muffin liners.
2. In a large bowl, add the butter and sugar. Using a hand mixer, beat until the mixture is softened and fluffy. Beat in the eggs, one at a time, until well combined and glossy.
3. Spoon the yoghurt and mashed bananas into the bowl, and stir until mixed through.
4. Sieve the flour into bowl and sprinkle the White Star Instant Maize Porridge Banana Flavour over the flour. Add the cinnamon, baking soda and salt. Fold gently, using a wooden spoon, until just combined.
5. Spoon the muffin batter into the prepared muffin tray, filling them ¾ way full. *\*Chef's Tip: Use an ice cream scoop for easy scooping.*
6. Bake the muffins for 25-30 minutes, or until a toothpick inserted in the centre comes out clean.
7. Remove from the oven and allow to cool slightly for 5 minutes before transferring to a wire rack to cool further.
8. Transfer the muffins to a serving platter, serve and ENJOY!



# s'mores muffins

Makes 12

Hands-on time: 25 minutes

Hands-off time: 35 minutes

## INGREDIENTS

½ cup (120g) butter, softened

¾ cup light brown sugar

2 large eggs

1½ cups double cream plain yoghurt

1 cup self-raising flour

1¼ cups White Star Instant Maize Porridge Chocolate Flavour

1 tsp baking soda

¼ tsp salt

¾ cup dark chocolate chips

12 white marshmallows

4 crushed coconut biscuits

## METHOD

1. Preheat the oven to 180°C and line a 12-hole muffin tray with muffin liners.
2. In a large bowl, add the butter and sugar. Using a hand mixer, beat until the mixture is softened and fluffy. Beat in the eggs, one at a time, until well combined and glossy.
3. Spoon the yoghurt into the bowl.
4. Sieve the flour into bowl and sprinkle the White Star Instant Maize Porridge Chocolate Flavour over the flour. Add the baking soda, salt and chocolate chips. Fold gently, using a wooden spoon, until just combined.
5. Spoon the muffin batter into the prepared muffin liners, filling them ½ way full. Add a marshmallow into the centre of each cup over the batter. Spoon more batter over the marshmallows to cover and sprinkle the crushed biscuits over the top. *\*Chef's Tip: Use an ice cream scoop for easy scooping of the batter*
6. Bake the muffins for 20-25 minutes, or the muffins pull away from the side slightly.
7. Remove from the oven and allow to cool slightly for 5 minutes, before transferring to a wire rack to cool further.
8. Transfer the muffins to a serving platter, serve and ENJOY!