

# strawberry cheese cake muffins

*Recipe by Hannah Skilleter (strawberry packer with Team Tinaberries 2007)*

## INGREDIENTS

350g plain flour  
140g caster sugar  
2 eggs  
1 1/2 teaspoons baking powder  
grated rind of 2 oranges  
1/2 teaspoon of salt  
250 ml milk  
85g melted butter

For the filling:

175g of low fat cream cheese  
3 tablespoons caster sugar

Strawberries halved

## DIRECTIONS

Pre heat the oven to 200 °C

Sift flour & baking powder into large bowl

Stir in sugar, orange rind and salt

Beat eggs and milk. Stir the melted butter into the milk and eggs

Gently mix into the dry ingredients. **DON'T OVER MIX OR MUFFINS WILL GO TO HARD.** Leave it slightly lumpy.

Half fill the muffin cases with muffin mixture. Place half a strawberry onto each mixture. Put a teaspoon of sweet cream cheese (cream cheese and caster sugar combined) on the strawberry. Top it with more muffin mix to cover the cream cheese & strawberry.

Put in oven for 15 minutes at 200 degrees Celsius.