Lime Muffins With White Chocolate

Overview

Servings: 12
Baking Time: 15-20 Minutes

Ingredients

Muffins:

2 Organic Limes
125g Butter
75g White Chocolate
3 Eggs
175g Sugar
150g Flour
1 Pinch Salt
1 Teaspoon Baking Powder

In Addition:

Butter For The Tin Or Paper Moulds

Methods

1. Wash the limes with hot water and dry them. Grate the zest of the two limes and squeeze the juice from one lime.

2. Grease the muffin tin or fill it with paper moulds.

3. Melt the butter and chocolate in a water bath. Stir together the eggs and sugar until the mixture becomes light and fluffy. Slowly stir the melted butter/chocolate into the frothy mixture.

4. Mix the flour with salt and baking powder and fold into frothy mixture. Add the grated lime zest and the juice. Add the mixture to the ramekins.

5. Place the tray on the the level 3 wire rack. Setting procedure: PerfectBake Select Assist. Category: cake, bread. Food: small baked items. Dish: muffins. Alternative Setting: Top/bottom heating. 180 °C. Baking time: 15-20 minutes