

Secret Peach Muffins

These are a bit messy for lunch boxes, but great for parties.



MUFFINS

115g (4oz) caster sugar

115g (4oz) softened butter

2 beaten eggs

2 tsp milk

115g (4oz) self raising flour (can use half wholemeal and half white, but will need to add 1tsp baking powder)

2 drops vanilla essence

2 chopped ripe peaches (can remove skins for a very fussy child)

TOPPING

100g (4oz) Mascarpone cheese

1 tsp lemon juice

60g (2oz) butter

150g (5oz) icing sugar

Preparing the Muffins

- Preheat oven to 180°C/350°F/gas 4
- Line small muffin tins with paper cases
- Cream butter and sugar until smooth (can use a food processor but lighter versions are obtained with a whisk or wooden spoon)
- Gradually add the eggs, alternating with a spoon of sieved flours
- Fold in the remaining flours

- Add lemon juice
- Use the milk to obtain a dropping consistency
- Put a spoonful into each muffin case
- Toss the fruit pieces in a spoon of flour and place a few pieces on top of the cake mixture in each case
- Bake for 20 minutes and cool on a wire rack

Preparing the Topping

- Whilst the muffins are cooking, cream together the butter and icing sugar
- When cakes are cooled, stir in Mascarpone and vanilla extract
- Apply immediately to the top of each little muffin
- Add a few shavings of chocolate and/or a fresh raspberry or strawberry half
- Store in the fridge

Serving suggestion

Decorate with 10 raspberries or 5 halved strawberries and a little grated organic chocolate