



Strawberry Muffins

Makes 12 muffins

1/2 cup unsalted butter
1 1/2 cup white sugar
2 eggs
2 cups flour
2 teaspoons baking powder
1/8 teaspoon salt
1/2 cup heavy cream
1 teaspoon vanilla
2 cups chopped strawberries (stems discarded)

Place the chopped strawberries on a foil lined baking sheet and let them air out for 20 minutes.

Heat the oven to 375 degrees F (190 C) and grease two 6-muffins tins.

Sift the flour, baking powder and salt in a bowl.

Place the butter and 1 1/4 cup sugar in a bowl. Beat until creamy. Add the eggs in, one at a time, and blend in without over beating. Add the vanilla. Add the flour mixture, alternating with the cream. Mix well but again, do not over beat.

Fold in the strawberries and fill your muffin tin 3/4 of the way. Bake for 20 to 25 minutes - until a pick inserted in the center comes out clean and the muffins are lightly browned. Enjoy!

CALORIES 296.72; FAT 12.44 grs (sat 7.42; mono 3.39; poly 0.70); PROTEIN 3.64 grs ; FIBER 1.04 grs;
CARBS 43.51 grs; CHOLESTEROL 65.05 mg; IRON 1.31 mg; SODIUM 102.35 mg; CALCIUM 77.16 mg