

Strawberry White Chocolate Chip Coffee Cake Muffins by Lynn's Recipes



Lynn demonstrates how to make some delicious Strawberry White Chocolate Chip Coffee Cake Muffins that would be delicious to serve on Mother's Day, any brunch or breakfast. They would make great snacks with a cup of coffee or tea, as well. Adapted from willcookforsmiles.com.

Ingredients:

- 1-1/2 sticks of butter, room temperature
- 3/4 cup brown sugar
- 1/3 cup granulated sugar
- 3 eggs, room temperature
- 1/2 cup milk-1/2 teaspoon vanilla extract
- 1 cup sour cream
- 2-1/2 cups all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup chopped strawberries
- 1 cup white chocolate chips, for sprinkling on top

Preheat oven to 350°. Line a 12 cup muffin pan with cupcake liners.

In a large mixing bowl, cream the butter and sugars until light and fluffy. Add the eggs, 1 at a time, beating well after each addition. Add the vanilla, sour cream and milk. Beat until well combined. Sift the flour, baking powder, baking soda and salt. Add to the wet mixture and beat on low until just mixed. Fold in the strawberries.

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Scoop the batter into the prepared muffin pan, filling each cup about 2/3 full. An ice cream scoop works well for this task.

Sprinkle the muffins with the white chocolate chips.

Bake for 25-30 minutes, until the muffins are lightly browned on top and a toothpick or cake tester comes out clean.

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