



# White Chocolate Berry Muffins

Course: **Uncategorized**

**Servings**  
6 servings

**Prep time**  
15 minutes

**Cooking time**  
20 minutes

**Total time**  
35 minutes

## Ingredients

### For the Streusel:

25 g (2 tbsp) unsalted butter, melted

40 g (3 tbsp) brown sugar

40 g (1/3 cup) flour

### For the Muffins:

75 g (1/3 cup) unsalted butter, melted

100 g (1/2 cup) sugar

1 egg

1/2 tsp vanilla extract

120 g (1/2 cup) Greek yogurt

145 g (1 1/4 cups) all-purpose flour

1 tsp baking powder

1/2 tsp salt

70 g (1/2 cup) white chocolate, chopped

90 g (3/4 cup) frozen mixed berries + 1 tsp flour (to coat the berries)

## Directions

- 1 Prepare the Streusel:** In a small bowl, combine the melted butter, brown sugar, and flour. Mix with a fork until crumbly and set aside.
- 2 Prepare the Muffins:** Preheat your oven to 220°C (428°F) and line a muffin tin with paper liners. In a large bowl, mix the melted butter and sugar until light and fluffy. Add the egg, vanilla extract, and Greek yogurt. Mix until well combined. In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add the dry ingredients to the wet mixture, mixing until just combined. Coat the frozen berries

with 1 tsp of flour to prevent them from sinking to the bottom. Gently fold the white chocolate and flour-coated berries into the muffin batter.

- 3 Bake the Muffins:** Divide the batter evenly among the muffin cups, filling them almost to the top. Sprinkle the prepared streusel evenly over each muffin. Bake at 220°C (428°F) for 5 minutes, then reduce the oven temperature to 175°C (350°F) and bake for an additional 15-20 minutes, or until a toothpick inserted into the center comes out clean. Allow the muffins to cool in the tin for a few minutes before transferring to a wire rack to cool completely. Enjoy!