



Hay Day Kitchen

The Raspberry Muffin

Ever wanted to make the delicious products from Hay Day?

Now is your chance! This time – The Raspberry Muffin! We have prepared a special recipe and a video for you to follow along step-by-step. Go ahead, give it a try!



<https://youtu.be/61vZUZKRjtk>

Ingredients!

4 Eggs

¾ Cup (170g) White Sugar

1 ½ Cups (195g) Flour

2tsp Baking Powder

1 tsp Salt

Sugar Syrup:

½ Cup (120g) White Sugar

⅓ Cup (80g) Water

1tsp Vanilla Extract

¼ Cup (50g) Milk

½ Cup (100g) Butter (melted)

Fresh Raspberries

Muffin paper cups and/ or muffin tray

Servings: 12 Muffins



Method!

- Pre-heat the oven to 200°C (392°F).
- In a bowl, whisk the eggs and sugar together until creamy and foamy.
- In a separate bowl, measure and mix all the dry ingredients together.
- With a sieve, add half of the dry ingredients into the creamy egg and sugar mix, and stir – But don't over mix the batter.
- Stir in the melted butter and milk.
- Then, add the rest of the dry ingredients and mix.

- Set up the muffin tray and add 3 fresh raspberries in the bottom of every muffin paper.
- Divide batter into the muffin papers, filling 3/4 to each one.
- Bake the muffins in the oven for 5 minutes.
- Lower the temperature to 180°C (356°F).
- Bake the muffins for 10-15 minutes more.
- When muffins are ready, set them aside to cool down.

Making the Sugar Syrup:

- Measure sugar and water in a pot.
- Boil syrup for 5 min and let it cool down.
- Decorate ready muffins with fresh raspberries, using the sugar syrup as glue.

We'd love to see your creations, so please send a photo of your Raspberry Muffins to our Fan Art

Uploader! Find the link below.