



Miele

Fruit muffins and whoopie pies

By Miele

10 minutes

Preparation Time

20 minutes

Cooking Time

12 Fruit muffins or 15 Vanilla and raspberry whoopie pies

Serves

INGREDIENTS

Fruit muffins

125 g butter
165 g ($\frac{3}{4}$ cup) caster sugar
1 tsp vanilla paste
185 ml ($\frac{3}{4}$ cup) buttermilk
2 eggs, lightly beaten
300 g (2 cups) self-raising flour
75 g ($\frac{1}{2}$ cup) plain flour
 $\frac{1}{2}$ tsp bi-carb soda
100 g fruit, we used raspberries
Icing sugar, optional

Vanilla and raspberry whoopie pies

1 x vanilla muffin mix without the fruit
100 g raspberries
200 g butter, softened
320 g (2 cups) icing sugar, sifted
1 tsp vanilla paste
1 $\frac{1}{2}$ tsp lemon juice
1 tbsp milk

To serve

Icing sugar

Miele accessories

Baking trays

METHOD

Fruit muffins

1. Line a 12 x ½ cup capacity muffin pan.
2. Place the butter, sugar and vanilla paste in a saucepan on medium-high heat, induction setting 7, and leave to melt, stirring occasionally.
3. Remove from the heat and leave to cool before adding buttermilk and eggs, beating well to combine.
4. Sieve the flours and bi-carb soda into a large bowl. Add the butter mixture and stir until just combined. Stir through the fruit.
5. Spoon the mixture into the prepared muffin tray and place into the oven on shelf level 2. Select Fan Plus at 160°C and bake for 20 minutes, or until cooked through.
6. Turn onto a wire rack to cool completely.
7. Dust with icing sugar if desired.

Vanilla and raspberry whoopie pies

1. Melt the butter, sugar and vanilla paste in a saucepan on medium-high heat, induction setting 7, stirring occasionally. Remove from the heat and leave to cool.
2. Add the buttermilk and eggs to the melted butter mixture and beat well to combine.
3. Sieve the flours and bi-carb soda into a large bowl. Fold in the butter mixture and mix until just combined.
4. Spoon the mixture into a piping bag fitted with a 1 cm round nozzle and pipe 30 circles of mixture onto silicone or baking paper lined oven trays, approximately 5 cm diameter.
5. Place the trays into the oven on shelf levels 2 and 4. Select Fan Plus at 160°C and bake for 12 minutes, or until they spring back when touched. Cool completely on the trays.
6. Meanwhile, in the bowl of a freestanding mixer with a whisk attachment, beat the raspberries and butter until smooth. Add the icing sugar, vanilla and lemon juice, and beat on low speed to combine. Add a little milk, if needed, to create a smooth buttercream.
7. Turn half the whoopie pie tops to flat side up and pipe or spoon a generous dollop of buttercream. Place the remaining muffin tops on the butter cream and gently press.

Hints and tips

- Use any leftover fruit for the muffin recipe: banana, blackberries, cooked apple, pears etc.
- Whoopie pies are an American treat where two flat cakes are sandwiched together. They are the official treat of Maine.