

Muffin Tops with Balsamic Berries



WITH TEXAS HILL COUNTRY OLIVE CO. SOLA STELLA EVOO
AND RASPBERRY BALSAMIC

Ingredients

- 1 1/2 cups all-purpose flour
- 1/2 cup granulated sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 large eggs
- 1/2 cup Sola Stella EVOO
- 1/2 cup milk
- 1 teaspoon vanilla extract
- 1 cup mixed berries (such as blueberries, raspberries, and blackberries)
- 1 tablespoon Raspberry Balsamic Vinegar



Notes

Directions

1. Preheat your oven to 375°F (190°C)
2. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
3. In a separate bowl, beat the eggs until frothy. Add the olive oil, milk, and vanilla extract and whisk until well combined.
4. Pour the wet ingredients into the dry ingredients and stir until just combined.
5. Mix your berries with your raspberry balsamic vinegar. Gently fold in the balsamic berry mix. Spoon the batter evenly into the muffin top pan.
6. Bake for 15-18 minutes, or until the muffin tops are golden brown and a toothpick inserted in the center comes out clean.
7. Let the muffin tops cool in the pan for a few minutes before transferring them to a wire rack to cool completely.