

## White chocolate muffins with cherries

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### Ingredients

225 gr of flour  
120 gr sugar  
70 gr butter  
3 eggs  
150 gr white chocolate  
200 g of pitted cherries  
2 teaspoons of yeast cake

### Method

Stone the cherries. In a small pan melt the chocolate and butter. Beat with a whisk eggs and sugar, add the melted chocolate. Finally add the flour sifted with yeast. Butter a baking dish for muffins and pour half dough into each stencil, put above 5 or 6 cherries, cover with the remaining dough. Bake in preheated oven at 180 degrees for 25/30 minutes.