White Chocolate Cranberry Muffins | Date Syrup Sweetened

Scaled for Custom scale • Target dough: 446 g • Hydration: 93.4%

Ingredients

- 131 g wheat berries, soft
- 113 g milk, whole
- 30 g butter
- 51 g syrup, date
- 5 g baking powder
- 1 g baking soda
- 0.5 g sea salt
- 2.5 g extract, vanilla
- 25 g egg, whole (1 egg)
- 44 g cranberries, dried
- 44 g chocolate, white

Directions

1. Preheat Oven::
2. Preheat your oven to 425°F (220°C) and line a muffin tin with paper liners.
3. Prepare Dry Ingredients::
4. In a medium bowl, whisk together the flour, baking powder, and salt. Sifting the flour can help incorporate more air and lighten the texture.
5. Cream Butter::
6. In a large bowl, beat the softened butter until it becomes light and fluffy.
7. Add Date Syrup and Egg Alternately::
8. Gradually add the date syrup to the creamed butter, mixing well after each addition. Alternate adding the date syrup and the beaten egg in small portions, mixing well after each addition to better emulsify the mixture and incorporate more air.
9. Add Wet and Dry Ingredients Alternately::
10. Add one-third of the dry ingredients to the butter mixture and mix until just combined. Then add half of the milk and vanilla extract mixture and mix until just combined. Repeat with another third of the dry ingredients, followed by the remaining milk mixture, and then the final third of the dry ingredients. Mix gently after each addition, just until combined. Be careful not to overmix.
11. Fold in Mix-Ins::
12. Gently fold in your mix-ins, making sure they are evenly distributed throughout the batter. Mix just enough to combine.
13. Fill Muffin Cups::
14. Divide the batter evenly among the muffin cups, filling each about 2/3 full.
15. Baking::
16. Bake at 425°F (220°C) for 5 minutes, then reduce the temperature to 350°F (175°C) and bake for an additional 15-18 minutes, or until a toothpick inserted into the center comes out clean.
17. Cool::

18. Let the muffins cool in the tin for a few minutes before transferring them to a wire rack to cool completely.

Notes