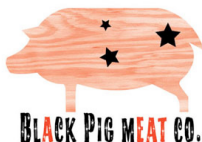


zazu
kitchen + farm



raspberry + cream cheese buns

makes 9 buns

so yummy! this one is from the acclaimed new york magnolia bakery with a few zazu twists!

1/2 pound soft cream cheese

1/2 cup soft unsalted butter

1 tablespoon almond paste

1 cup sugar

2 eggs

1 3/4 cups flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1/4 cup milk

1/2 teaspoon almond extract

1/2 cup raspberry preserves

preheat oven to 350. spray muffin tins with nonstick

spray. in a mixer, combine cream

cheese, butter, almond paste, and sugar. add the

eggs. In another bowl, combine the

flour, baking powder, baking soda, and salt. Alternately

add the milk and almond extract

with the flour mixture to the cream cheese mixture.

Scoop the mixture into the muffin

pan, filling about 2/3 full. dollop the preserves on top

of the batter and swirl with the

tip of a knife. bake about 25 - 30 minutes, until

wooden skewer comes out clean.