

## Raspberry White Chocolate Muffins

2 eggs  
1 cup buttermilk  
1 cup White Chocolate Raspberry International Delight Creamer  
1 stick of butter, melted  
4 1/2 cups flour  
1 1/4 cups sugar  
2 teaspoons baking soda  
1/2 teaspoon salt  
1/2 teaspoon allspice  
2 cups fresh red raspberries  
1/2 to 1 cup white chocolate chips (optional)

### Cinnamon Sugar Topping:

1/2 cup sugar  
1/2 teaspoon ground cinnamon  
4 tablespoons melted butter

### Instructions:

1. Preheat oven to 425° F. Beat the eggs, buttermilk, and the White Chocolate Raspberry ID Creamer together.
2. Add the melted butter to the mixture and blend well.
3. Sift together the flour, sugar, baking soda, salt, and allspice in a separate bowl.
4. Add half of the dry ingredients to the buttermilk mixture. Stir to blend, add the remaining dry ingredients just stirring to blend again.
5. Gently fold in the raspberries and the spoon into the muffin cups.
6. Bake 18-22 minutes or until lightly browned.
7. After baked muffins have cooled 5 minutes, and working one at a time, dip top of each muffin in melted butter and then cinnamon sugar.
8. Set muffins upright on wire rack to cool completely.