



WHITE CHOCOLATE, MACADAMIA, RASPBERRY MUFFINS

Ingredients

1/2 cup (100g) white chocolate chips
3/4 cup (155g) caster sugar
2 cups (300g) self-raising flour
1/2 cup (80g) roughly chopped macadamias
1 cup (125g) frozen raspberries
1 egg, lightly whisked
1/2 cup (125ml) macadamia oil
3/4 cup (185ml) buttermilk
Icing sugar for dusting

How-To

Preheat oven to 200 degrees Celsius (390F).

Prepare a 6-muffin tray with muffin cases. Lightly spray the inside of the cases with oil. In a large bowl, whisk together the flour and sugar. Add the macadamias and raspberries and lightly stir to combine. Make a well in the centre. Add in the buttermilk, egg and macadamia oil and then gently stir until mixture is just combined. Evenly spoon the batter into the muffin cases, and then bake for approximately 20 - 25 minutes or until the muffins are golden on top and cooked through. Remove from oven, and allow to cool for 10 minutes. Dust with icing sugar and enjoy warm.