



## MUFFINS

### *Feijoa Muffins*

★★★★☆ 4.5

#### PREPARATION

15 mins

#### BAKE

15 mins

#### DIFFICULTY

Easy

#### SERVINGS

12

Super easy and super delicious feijoa muffin recipe.

### Ingredients

- 1 cup chopped fresh feijoas (275g)
- 75g **Tararua Butter**
- 2 eggs
- ¾ cup **Chelsea White Sugar** (170g)
- 2 cups **Edmonds Standard Grade Flour** (300g)
- 2 tsp **Edmonds Baking Powder**
- ½ cup **Meadow Fresh Original Milk** (125ml)

### TOPPING

- 2 Tbsp **Chelsea Demerara Sugar**
- 1 ½ tsp cinnamon

### Method

- 1 Preheat oven to 200°C bake / 180°C fan bake. Line a 12-hole muffin tin with paper cases (or grease well).
- 2 Cut feijoas in half, scoop out flesh with a spoon and roughly chop until you have 1 full cup (or 275g).
- 3 Melt butter in a large heatproof bowl. Stir in feijoas, eggs and **Chelsea White Sugar**.
- 4 Add flour, baking powder and milk and fold in until just combined. Divide mixture evenly between muffin tin holes.
- 5 Mix **Chelsea Demerara Sugar** and cinnamon together to make topping. Spoon over muffins.
- 6 Bake for 15-20 minutes, until muffins are golden and spring back when lightly pressed.