



# Raspberry White Chocolate and Macadamia Muffins



DIFFICULTY: EASY



PREPARATION TIME: 15  
MINUTES



COOKING TIME: 25 MINUTES

## Ingredients

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### Muffins

2 ½ cups self raising flour  
1 tsp ground ginger  
¾ cup brown sugar  
2/3 cup chopped white chocolate  
2 eggs, lightly beaten  
2/3 cup buttermilk  
125g butter, melted  
250g raspberries

### Topping

2/3 cup chopped macadamia nuts  
1/3 cup demerara sugar  
1 tsp ground ginger  
2 tsp grated lemon rind  
60g butter, melted

## Notes

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Adding steam to this recipe ensures that your crumb is tender and moist, to complement the crunchy macadamia topping perfectly. To learn more about cooking with steam and why it will take your muffins to the next level, click [here](#).

## Method

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Preheat oven on [Circotherm®](#) 190°C with a [low level of steam](#). Line 12 standard muffin pans with liners.

Sift the flour and ginger into a large mixing bowl. Stir in the brown sugar and white chocolate. Combine the eggs, buttermilk & melted butter and stir into the dry ingredients until just combined. Fold in the raspberries. Spoon the mixture into prepared muffin pans.

Place all the ingredients for the topping in a bowl and mix well. Spoon evenly over the muffin mix.

Bake for 23 to 25 minutes or until cooked and golden.

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