



Blueberry and Coconut Muffins



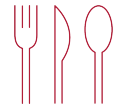
DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 20 MINUTES SERVES: MAKES 12 MUFFINS



Ingredients

Coconut Crumb:

- 1/4 cup flakes or shredded coconut
- 3 tbsp plain flour
- 1/4 cup brown sugar
- 1 tsp ground cinnamon
- 3 tbsp butter, softened

Muffin:

- 125 ml vegetable oil
- 200 g caster sugar
- 2 eggs
- 1 tsp vanilla essence
- 300 g plain flour
- 1/2 tsp salt
- 2 tsp baking powder
- 1 1/2 tsp ground cinnamon
- 1/2 cup flaked or shredded coconut
- 150 ml buttermilk

Method

Preheat oven on CircoTherm® with VarioSteam® low intensity (if available) to 170°C. Line 12 standard muffin pans with liners.

Make the coconut crumb: In a small bowl, rub together the coconut, flour, brown sugar, cinnamon and butter to make coarse crumbs. Set aside.

In a large bowl, whisk together the oil, sugar, eggs and vanilla. Sift together the plain flour, salt, baking powder and cinnamon and fold into the sugar mixture. Add the flour mixture and coconut alternately with the buttermilk.

Crush 1 punnet of blueberries with a fork, and mix into the batter. Fold in the remaining whole blueberries. Fill the prepared muffin pans and top with coconut crumb.

Bake for 20 minutes or until cooked and golden. Allow to cool before serving.

250 g blueberries (2 punnets)

Notes

The muffins can be cooked without VarioSteam® using the recommended temperature. These muffins freeze well for up to 1 month. If you have a NEFF Full Steam appliance, use the Reheat function to warm day old or frozen muffins to achieve a 'just baked quality'.

This recipe is prepared with NEFF's CircoTherm®. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.