COOKING PASSION SINCE 1877

Raspberry White Chocolate and Macadamia Muffins

DIFFICULTY: EASY

PREPARATION TIME: 15 MINUTES

COOKING TIME: 25 MINUTES

Ingredients

Muffins

2 ½ cups self raising flour
1tsp 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

Method

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.

Notes

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.

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