

FEIJOA & SULTANA MUFFINS

INGREDIENTS:-

- Flour 1 ½ cups
- Baking powder 2 tsp
- Pinch salt
- Sugar ¼ cup
- Eggs 1
- Milk ¼ cup
- Mashed feijoa ½ cup
- Sultanas ½ cup
- Vanilla essence ¼ tsp
- Butter 50g

METHOD:-

- Sift flour, baking powder & salt into a bowl
- Stir in the sugar
- Combine the egg, milk, mashed feijoa, sultanas & vanilla essence
- Melt the butter
- Make a well in the dry ingredients & pour in the feijoa mixture & butter
- Stir quickly until just mixed
- Three quarter fill greased patty tins
- Cook in the oven at 200 deg C for 15-20 mins
- Makes 10