

Nectarine Muffins

Equipment: Measuring cups and spoons Chopping board Large mixing bowl Sharp knives Wooden spoon 3 muffin trays Kitchen aid	Ingredients: 3 and ½ cups of plain flour 1 and ½ tsp pf baking powder ½ tsp salt 1 cup whole milk 250 g of butter, chopped into small cubes 1 and 1/4 cups of sugar 5 eggs 5 large nectarines, chopped into very small cubes
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What to do:

1. Preheat oven to 170°C.
2. Sift together flour, baking powder and 1/2 teaspoon salt. Stir together milk and vanilla.
3. Beat butter and sugar with a mixer on medium speed until pale and fluffy, about 3 minutes. With mixer running, add eggs, 1 at a time. Beat in flour mixture in 3 additions, alternating twice with milk mixture.
4. Line a standard muffin tin with baking cups. Fill each with 1 tablespoon batter, 1 heaping tablespoon chopped nectarines, and an additional 2 tablespoons batter. Bake until edges begin to turn golden, about 25 minutes. Let cool in tin.