

Passionfruit Muffins

<p>Equipment:</p> <p>Measuring cups and spoons Chopping board Large mixing bowl Sharp knives Wooden spoon 3 muffin trays Kitchen aid</p>	<p>Ingredients:</p> <p>5 cups of self-raising flour 1 tsp of baking powder ½ tsp salt 2 cups whole milk 150 g of butter, chopped into small cubes 2 cups of sugar 4 eggs Pulp of 6 large passionfruit</p>
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What to do:

1. Preheat oven to 170°C. Grease 25 to 30 muffin holes in baking trays.
2. Add together flour, baking powder and 1/2 teaspoon salt into one large bowl. Mix well.
3. In another smaller bowl stir together milk and vanilla.
4. In a third bowl beat butter and sugar with a mixer on medium speed until pale and fluffy - about 3 minutes. With the mixer running add the eggs 1 at a time.
5. Remove the bowl from the electric mixer and hand beat in the flour mixture in 3 additions, alternating twice with milk mixture.
6. Add the passionfruit pulp and mix until evenly blended.
7. Fill each muffin hole half way up. Bake for 15 mins or until golden on top. Let the muffins cool for a few minutes before attempting to remove them.