

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 ¼ cups of sugar
5 eggs
5 large nectarines, chopped into very small cubes

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.