

BLUEBERRY MACADAMIA NUT MUFFINS

Preparing Time: 20 Minutes

Cooking Time: 15 Minutes

Servings: 12

INGREDIENTS

- 150 g macadamia nuts
- 325 g cake flour
- 30 g baking powder
- 180 g castor sugar
- 100 g blueberries
- 2 eggs
- 60 g butter
- 30 ml macadamia oil
- 180 ml milk

INSTRUCTIONS:

1. Preheat the oven to 180°C.
2. Finely chop the macadamia nuts and add to the dry ingredients.
3. In a separate bowl, whisk together the eggs, butter, oil, and milk.
4. Combine the wet and dry ingredients.
5. Spoon mixture into lined muffin moulds and bake for 15 minutes until golden brown.
6. Remove and cool.
7. Serve.

