

GLUTEN-FREE MACADAMIA NUTS MUFFINS

Preparing Time: 15 Minutes

Cooking Time: 25 Minutes

Servings: 4

INGREDIENTS

- 200 g macadamia nuts
- 3 ml baking powder
- 20 ml white sugar
- 1 ml salt
- 60 ml eggs
- 20 ml macadamia oil
- 20 ml full cream milk
- 15 ml vanilla essence

INSTRUCTIONS:

1. Preheat the oven to 180°C, and line the baking pan using the baking spray.
2. In a blender, grind the macadamia nuts until it resembles a fine texture (flour).
3. Transfer to a large mixing bowl and add the baking powder, salt, and sugar.
4. In a separate mixing bowl, beat the eggs and add the macadamia oil, full cream milk and vanilla essence. Mix well.
5. Add the egg mixture to the flour mixture and combine using a spatula, until a batter forms.
6. Use a spoon to pour the muffin batter into the muffin pans. Bake in the preheated oven, after 10 minutes decrease the temperature to 150°C.
7. Insert a cake skewer at the centre of the muffins, if it comes out clean remove from the oven. Place in a cooling rack or serve hot.

