

Blueberry macadamia nut muffin



Preparing

20 Minutes



Cooking

15 Minutes



Serving

12

Ingredients

150 g macadamia nut
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



Method

1. Preheat the oven at 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. Serve.