



CUSTARD APPLE & RASPBERRY CRUMBLE MUFFINS



CUSTARD APPLE & RASPBERRY CRUMBLE MUFFINS


Preparation 30 mins | Cooking 30 mins | Makes 10

- 2 cups self-raising flour
- 1 tsp baking powder
- 1 tsp ground cinnamon
- 2 tbs caster sugar
- 80g butter, melted
- 2 free-range eggs
- $\frac{3}{4}$ cup milk
- 1 cup roughly mashed ripe custard apple flesh (about 1 large custard apple)
- 125g raspberries

Crumble topping:

- $\frac{1}{2}$ cup self-raising flour
- 2 tbs brown sugar
- 40g butter, melted

- STEP 1** Preheat oven to 180°C/160°C fan-forced. Line 10 x $\frac{1}{2}$ cup holes in a muffin pan with paper cases.
- STEP 2** To make the crumble topping, combine all ingredients in a medium bowl. Mix until well combined. Set aside.
- STEP 3** Sift flour, baking powder and cinnamon into a large bowl. Stir in caster sugar. Make a well in the centre of the dry ingredients.
- STEP 4** Combine melted butter, eggs, milk and custard apple flesh in a large jug. Mix until well combined. Add the mixture to the dry ingredients. Add half of the raspberries and using a large metal spoon, mix until just combined.
- STEP 5** Spoon mixture into prepared pan. Sprinkle each with the remaining raspberries and the crumble topping. Bake for 25-30 minutes or until a skewer inserted in the centre comes out clean. Cool in pan for 10 minutes then transfer to a wire rack to cool. Serve warm or at room temperature.

 **SYDNEY MARKETS** For more fresh fruit & veg recipes visit www.sydneymarkets.com.au

Neither whole nor part of this leaflet may be reproduced without written permission from Sydney Markets Limited. AUT20