

Pecan Muffins

Makes 12



Ingredients

For the crumble topping:

30g Plain Flour
35g Granulated Sugar
35g Dark Brown Sugar
Pinch of Salt
30g Butter, melted and cooled
12 Whole Pecans

For the muffins:

250g Plain Flour
100g Caster Sugar
3g Salt
15g Baking Powder
125g Toasted Pecans (chopped)
240g Whole Milk
60g Unsalted Butter (melted and cooled)
2 Large Eggs
2tsp Vanilla Extract

Method

1. Preheat the oven to 190°C, roughly chop the pecans and scatter on a baking tray
2. Bake these for approx 5 mins, remove and cool
3. Turn oven down to 160°C fan and line muffin tin with liners. Make crumb topping: In a medium bowl, combine flour, sugars, and salt. Stir in melted butter until crumbs form.
4. In a large bowl, whisk together flour, sugar, salt, baking powder, and chopped pecans.
5. In another large bowl, whisk together milk, butter, eggs, and vanilla. Add wet ingredients to dry ingredients and stir until just combined
6. Divide batter into muffin liners. Top each with crumb topping and a single whole pecan.
7. Bake until muffins are golden and a toothpick comes out clean, about 25 minutes.
8. Remove and cool before eating