



PREP: 20 min
COOK: 30 min
SERVES: 12

Pear, Passionfruit & White Chocolate Muffins

These tender little muffins are the perfect size for an afternoon tea treat, and so simple to bake! Passionfruit adds a bright burst of flavour to compliment the juicy pear and chunks of sweet white chocolate.

Ingredients

1 ½ cups (225g) self-raising flour
½ cup (75g) plain flour
¾ cup (165g) caster sugar
2/3 cup (50g) shredded coconut
125g good-quality white cooking chocolate, chopped
2 medium (about 220g each) firm ripe pears (such as Williams), peeled, cored and cut into 2cm chunks
¾ cup (185ml) buttermilk
1/3 cup (80ml) light olive oil
2 eggs, at room temperature

Method

STEP 1

Preheat oven to 170°C (fan-forced). Line a 12-cup (80ml - 1 3 cup) muffin tray with muffin paper cases.

STEP 2

Sift flours together in a large mixing bowl. Stir in sugar, coconut and white chocolate. Gently stir in pear.

STEP 3

With a fork, whisk buttermilk, oil, eggs, passion fruit and Vanilla Bena Paste together in a bowl. Add to flour mixture and use a large metal spoon to fold together until just combined. Be careful not to over mix – the batter should still be slightly lumpy.

STEP 4

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Ingredients

1/4 cup (60ml) passion fruit pulp,
drained

2 tsp [Queen Vanilla Bean Paste](#)

1 medium (about 220g) firm ripe pear
(such as Williams), extra, peeled,
quartered, cored and cut into slices, to
decorate

Extra shredded coconut, to sprinkle

Method

Spoon mixture into paper cases, dividing evenly. Top each muffin with a few of slices of pear and sprinkle with extra shredded coconut. Bake in preheated oven for 30 minutes or until muffins are golden and cooked when tested with a skewer. Cool for 3 minutes in tin, then transfer to a wire rack. Serve warm or at room temperature.

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