



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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