

## Tamarillo Muffins

Recipe by Jan Bilton

### Ingredients

- |  |                                 |
|--|---------------------------------|
| 1/2 cup sugar                              | 2 cups flour                    |
| 2tsp baking powder                         | 2 tsp mixed spice               |
| 1 egg beaten                               | 1/2 cup milk                    |
| 100g butter melted                         | 3 peeled and chopped tamarillos |
| 1 extra tamarillo peeled and thinly sliced |                                 |

### Method

Preheat the oven to 200°C. Lightly grease 8-10 muffin pans.

Peel the tamarillos by pouring over boiling water. Let stand for 3-4 mins, drain and refresh with cold water. Remove the skins. Put aside.

Place the sugar and sifted flour, baking powder and mixed spice in a bowl. Combine the egg, milk and melted butter.

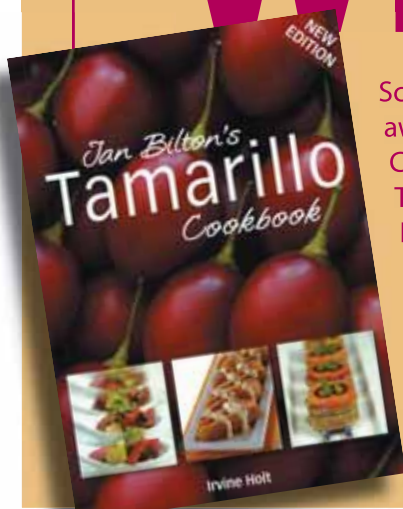
Add the liquid ingredients and chopped tamarillos to the dry ingredients and combine quickly, until just moistened.

Spoon the mixture into the muffin pans until almost full. Top with a thin slice of the extra tamarillo. Bake for 20-25 minutes depending on the size of the muffins. Makes 8-10.



For more recipes & nutritional information go to [www.tamarillo.com](http://www.tamarillo.com)

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