



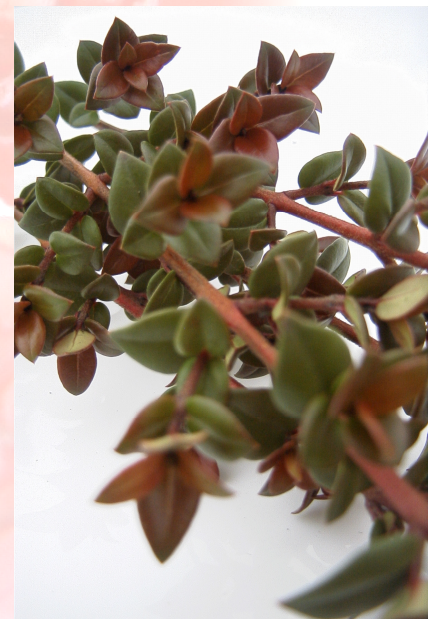
Chilean Guava Muffins

Ingredients

250g plain flour, 2 tsp baking powder
Pinch of salt, ½ tsp bicarbonate of soda
115g unsalted butter, melted and cooled
115g golden caster sugar
2 eggs lightly beaten
100ml buttermilk
Grated zest and juice of 1 lemon
130g Chilean guava

Preheat the oven to 180°. Line a 12 muffin tin with patty pans.
Sieve flour, baking powder, salt and bicarbonate of soda together into a bowl.
In a separate bowl, whisk melted butter, sugar, eggs, buttermilk, lemon zest and juice. Lightly fold with a spatula, then fold in the Chilean guava.
Divide the mixture between the 12 patty pans and bake for 16–18 minutes, until golden.
Cool on a wire rack.

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