

# Raspberry, Finger Lime and Wattleseed Muffins

## Ingredients

- 2 cup Self- Raising Flour
- ½ cup Caster sugar
- 1 Tsp Wattleseeds
- ½ cup Raspberry and Finger Lime Curd
- 100g butter
- 1 Egg, lightly beaten
- 1/2 cup Milk

## Method

1. Pre-heat oven to 210°C. Prepare a 12-hole muffin tin by lining each hole with patty cases.
2. Sift flour and sugar and wattleseeds into a bowl and stir to combine
3. Add egg, butter and milk to the flour mixture and stir until just combined. IMPORTANT – DO NOT OVER MIX
4. Add raspberry and finger lime curd and stir gently to swirl, creating a marbled batter.
5. Spoon batter evenly into cupcake liners.
6. Place in the oven and cook for 12 – 15 minutes or until golden.

# Vegan Raspberry and Finger Lime Curd

## Ingredients

- 350g Raspberries (fresh or frozen)
- ¼ cup finger lime juice
- 3 Tbs cornflour
- 1/3 cup coconut milk
- 115g caster sugar
- 70g Nuttelex

## Method

1. Place the raspberries and finger lime juice in a saucepan over low heat. Cook down until the raspberries break down and become juicy.
2. In a small mixing bowl, place the cornflour and milk and stir together very well until smooth.
3. Place all remaining ingredients except the Nuttelex into the pan with the raspberries and cook, stirring continuously until mixture thickens.
4. Stir though the Nuttelex until all melted and well combined.
5. Allow to cool before serving.

NOTE - This curd will last up to 10 days in the fridge.