

Orange Blossom Water

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Passion Fruit and White Chocolate Muffins

From: taste.com.au / Servings: 12 Muffins

2 cups self raising flour, sifted	Preheat oven to 392 °F (200 °C). Lightly grease a 12 hole 1/3 cup capacity muffin pan (I used paper liners to line the muffin pan).
1/2 cup caster sugar	
100 g white chocolate, chopped	Combine flour, sugar and chocolate in a bowl.
125 g butter, melted, cooled	Make a well in the center.
1/3 cup milk	Whisk butter, milk, egg, passion fruit and vanilla in a jug.
2 eggs, lightly whisked	Pour into well.
1/4 cup passion fruit pulp	Gently fold until just combined.
1 tsp vanilla extract	Three-quarter fill muffin holes with mixture.
<u>Passion Fruit Icing</u>	Bake for 15 to 20 minutes or until a skewer inserted into the center comes out clean. Stand in pan for 5 minutes. Turn onto a wire rack.
1 1/4 cups pure icing sugar	Make passion fruit icing: Stir icing sugar, water and passion fruit in a bowl until smooth. Spoon over muffins, allowing to drizzle down sides. Allow to set. Serve.
2 tsp hot water	
1 1/2 tbsp passion fruit pulp	

Notes and Tips

For the batter, I used 1/2 cup passion fruit pulp instead of 1/4 cup passion fruit pulp.

For the icing, I used 1 cup pure icing sugar and adjusted the amount of water and passion fruit pulp to the consistency that I wanted.

The muffins were tasty but a little bit dry.