

Quince and Almond Wholemeal Muffins



Gluten-free flour works well in this recipe to make tasty GF muffins. This recipe was adapted from Sophie Hansen's "A Basket by the Door" and shared with us by Singing Magpie Produce.

INGREDIENTS

- 1 cup Laucke Flour Mills Wholemeal Plain Flour (or GF flour)
- 1/2 cup (50g) Almondco Australia Blanched Almond Meal
- 1/2 cup (110g) caster sugar
- 1/4 cup (45g) soft brown sugar
- 1 1/2 tsp baking powder
- 1/2 tsp ground ginger (optional)
- 1 large Rohde's Free Range egg
- 150g butter
- 100g Greek yoghurt
- 1 tsp vanilla paste
- 3/4 cup Singing Magpie Sun Dried Smyrna Quince, diced

Makes 24 mini muffins

METHOD

1. Preheat oven to 200°C
2. Grease a muffin tin with butter or spray oil or use muffin liners
3. In one bowl mix the flour, almond meal, sugar, ground ginger (if using) and baking powder
4. In another bowl whisk together the egg, butter, yogurt and vanilla
5. Fold the egg mixture into the bowl of dry ingredients. This doesn't need to be overdone
6. Gently fold through the diced quince
7. Divide the mixture into greased mini muffin tray
8. Bake for 20 minutes or until the muffins are golden on top
9. Let sit to cool and enjoy



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