

Mini Tamarillo Muffins

Type: Dessert **Serves:** 30 **Recipe source:** Fruit for Life From New Zealand.com

Fresh From the Garden: Tamarillos

Cooks Note: A relative of the potato, tomato, eggplant and capsicum pepper, the tree tomato is native to Central and South America.

EQUIPMENT:	INGREDIENTS:
Chopping boards	3/4 cup sugar
Knives	3 cups flour
Digital Scales	3tsp baking powder
Metric Measuring Cups & Spoons	3 tsp mixed spice
Metric Jug	2 egg beaten
1 Whisk	3/4 cup milk
Large Metal Sieve	150g butter melted
1 large red bowl	5 peeled and chopped tamarillos
2 small bowls (white and blue)	2 extra tamarillo peeled and thinly sliced
4 teaspoons	

What to do:

1. Preheat the oven to 200 degrees C.
2. Put patty liners in 2 muffin pans.
3. Measure butter on scales and then put in a small saucepan over low heat to melt.
4. Cut Tamarillos in half with Bridge grip and run a teaspoon around the inside of the skin to scoop out the flesh.
5. Chop 5 of the tamarillos into small pieces and put in a small bowl. Thinly slice the other 2 and put to one side in a bowl (these will go on top)
6. Sift flour and baking powder into large red bowl through the metal sieve
7. Add the sugar and mixed spice to the bowl.
8. Combine the egg, milk and melted butter in a small bowl and whisk
9. Add the liquid ingredients to the red bowl and the 5 chopped tamarillos to the dry ingredients and stir with wooden spoon until just mixed. Don't over mix.
10. Spoon the mixture into the muffin pans with teaspoons until almost $\frac{3}{4}$ full. Top with a thin slice of the extra tamarillo. Bake for 20-25 minutes depending on the size of the muffins.