

Avo and blueberry muffins with dukka topping

Makes 8 giant muffins

Ingredients

- 2 cups self-raising flour
- ½ teaspoon salt
- 1 ripe avocado
- ½ cup brown sugar
- 1 ripe banana, mashed
- 1 teaspoon vanilla extract
- 1 egg
- 1 cup Greek yoghurt
- 1 cup blueberries
- 150g pecan nuts, chopped
- 2 tablespoons dukka

Method

1. Pre-heat oven to 180°C, and line muffin tin with paper liners.
2. Sift the flour and salt into a bowl.
3. In a separate bowl, beat the remaining ingredients together except the blueberries, pecan nuts and dukka.
4. Pour the avocado mixture into the flour and stir to combine - do not over-mix, gently stir in the nuts and blueberries.
5. Spoon into the paper liners and sprinkle with dukka.
6. Bake for 25-30 minutes or until well risen and a skewer inserted in the middle comes out clean.
7. Remove and cool on a wire rack.

