

Southern Gold Kiwifruit, Lime & Coconut Muffins



Melted butter, to grease
300g (2 cups) self-raising flour
100g (1/2 cup) caster sugar
45g (1/2 cup) desiccated coconut
1 tablespoon finely grated lime rind
90g butter, melted
250ml (1 cup) buttermilk
1 egg
3 Southern Gold kiwifruit, peeled, thinly sliced crossways
35g (1/2 cup) shredded coconut

1. Preheat oven to 200°C. Brush eight 150ml-capacity Texas muffin pans with melted butter to lightly grease.
2. Combine the flour, sugar, desiccated coconut and lime rind in a large bowl. Make a well in the centre. Whisk together the butter, buttermilk and egg in a jug. Add to the flour mixture and stir until just combined.
3. Spoon the mixture among the prepared pans. Top with Southern Gold kiwifruit and sprinkle with shredded coconut. Bake in oven for 20-25 minutes or until a skewer inserted into the centres comes out clean. Turn out onto a wire rack to cool.
4. Dust with icing sugar to serve.

