

## SAUNDERS' MALT EXTRACT

Preparation

20  
MINS

Bake Time

25-28  
MINS

Makes

12

Difficulty

MEDIUM

# MALT BERRY MUFFINS

Great as a lunch box snack or on a brunch platter. Lemon Malt Drizzle Icing make these muffins extra special.

## INGREDIENTS

### Malt Berry Muffins

- 1 cup (150g) plain flour
- 1 cup (150g) wholemeal flour
- 1 tablespoon baking powder
- 2 teaspoons mixed spice
- 1/2 cup (110g) caster sugar
- 2/3 cup (50g) shredded coconut
- 1 & 2/3 cups (250g) frozen mixed berries
- 2/3 cup (160ml) buttermilk
- 1/3 cup (115g) Saunders' Malt Extract
- 1/3 cup (80ml) sunflower oil
- 2 large free-range eggs
- 1 teaspoon natural vanilla extract

### Lemon Malt Drizzle Icing (optional)

- 1/2 cup (80g) pure icing sugar, sifted
- 2 teaspoons Saunders' Malt Extract
- 2 teaspoons lemon juice, approximately

## METHOD

- 1** Preheat the oven to 190°C (170°C fan-forced). Line twelve 1/3-cup muffin tray holes with paper cases.
- 2** Sift the flours, baking powder and spice together in a large mixing bowl, returning any husks to the bowl. Stir in the sugar and coconut. Gently stir in the frozen berries.
- 3** Whisk the buttermilk, Saunders' Malt Extract, oil, eggs and vanilla together in a separate large mixing bowl. Add to the flour mixture and use a large spoon to fold together until just combined. Don't overmix – its fine for the batter to be a little lumpy.
- 4** Spoon the mixture into the paper cases and bake for 25-28 minutes or until golden and muffins spring back when lightly touched in the centre.
- 5** Meanwhile, for the malt drizzle icing, if using, combine the ingredients together in a small mixing bowl. Cover the surface of the icing with plastic wrap and set aside until needed.
- 6** Cool the muffins for 3 minutes in the pan, and then transfer to a wire rack. Drizzle with the icing. Serve warm or at room temperature.

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