

Gill's Gourmet Gallery

Papaya, banana & ginger muffins

Ingredients:

125g papaya mashed
125g banana mashed
200g brown soft sugar
300g self raising flour
1 teaspoon baking powder
150g melted unsalted butter
2 eggs
50g crystallised ginger chopped into small pieces
100g papaya cut into tiny pieces

To decorate:

50g royal icing
1 tablespoon lime juice
1/2 teaspoon of lime zest
25g dried tropical fruits

Method:

Pre- heat oven to 180c.

Combine flour, sugar and baking powder in a mixing bowl.

In a separate bowl mix mashed banana, papaya and eggs together and pour this with the melted butter into the flour.

Stirring gently to combine, Add the ginger pieces and small chunks of papaya.

Divide evenly between 12 muffin cases or baking cups.

Bake in the oven for 45 minutes and cool completely on a wire rack.

To make the lime icing stir the lime juice with the royal icing and zest of lime.

Drizzle on the muffins and decorate with tropical fruits.

Delicious 😊

