



## Raspberry, Lime & Pistachio Muffins

### Ingredients

225g Self-raising flour  
2 tsp Baking powder  
225g Soft unsalted butter  
4 Large eggs  
200g Caster sugar  
75g Ground pistachio nuts  
2 Tbsp Milk  
Zest of 2 Limes  
150g Fresh raspberries  
50g Roughly chopped pistachio nuts

**Drizzle Topping**  
Juice of 2 Limes  
50g Caster sugar

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### Method

- Pre-heat the oven to 180 degrees centigrade or 160 Fan.
- Place 12 muffin liners in a muffin tray.
- In the bowl of a stand mixer place the flour; baking powder; butter; eggs; sugar; ground pistachios, milk and lime zest.
- Mix until all the ingredients are combined and smooth.
- Fold in the raspberries to the cake mixture.
- Divide the mixture equally between the muffin cases.
- Roughly chop the pistachios and sprinkle a few on top of each muffin.
- Bake in the pre-heated oven for 25 minutes or until a skewer comes out cleanly.
- In a small bowl mix the lime juice and sugar.
- Brush the lime mixture over the top of the muffins while they are still warm.
- Leave to cool on a wire rack.