

## PEACH AND CREAM CHEESE MUFFINS



 Makes 12

 Prep Time 15 minutes

 Cook Time 15-20 minutes



### INGREDIENTS

- 410g can **Wattie's Peaches Sliced in Clear Fruit Juice**
- ½ cup spreadable cream cheese
- 1 ¾ cup flour (250g)
- 2 tsp baking powder
- ¼ tsp baking soda
- ¾ cup caster sugar (150g)
- ½ cup milk
- Zest of ½ lemon

### METHOD

1. Preheat oven to 180°C (fan bake). Grease a 12 hole muffin pan. Drain (discarding the juice) and mash or finely chop **Wattie's Peach Slices**. Mix ¼ cup of the chopped peaches with the cream cheese and set aside
3. Sift flour, baking powder and baking soda into a mixing bowl. Stir in sugar.
4. Whisk together milk, eggs, lemon zest and remaining mashed peaches. Pour

- 2 eggs
- 100g butter, melted
- 2 tsp caster sugar, extra

into dry ingredients with the melted butter. Carefully fold ingredients together until just mixed.

5. Spoon a tablespoon of the batter into each of the prepared muffin tins. Place a teaspoon of the peaches and cream cheese filling on the batter. Top with the rest of the batter until tins are three quarters full.
6. Sprinkle the 2 teaspoons of caster sugar on top of all the muffins.
7. Bake for 15-20 minutes until golden and muffins spring back when pressed. Leave in the tins for 5 minutes before transferring to a cake rack to cool.

## SWAP IT OUT

- Switch out the **Wattie's Peaches** for your favourite Wattie's canned fruit like pears and add ½ tsp **Gregg's Ground Ginger** to the dry ingredients and omit the lemon zest.