

“My niece and I have always been close. We used to create all sorts of muffins together – combining different flavours and always sharing them over a cup of tea from my blue china teapot. She lives overseas now, but we still share recipes and keep in touch. When I’m gone I want her to have the teapot, that’s why I made sure I included it in my estate plan. I like to think that it will remind her of all the laughs we’ve shared. Hopefully she will make her own new memories with it too...”



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Streusel Muffin

Muffin mixture

1 ¼ cups self-raising flour

1 ¼ cups wholemeal self-raising flour

¾ cup castor sugar

90g butter, melted and slightly cooled

250ml milk

1 heaped tbsp greek yoghurt

Walnut topping

25g butter

55g walnuts, finely chopped

80g brown sugar

1tsp instant coffee

1tsp ground cinnamon

2tbsp flour

Method

1. Preheat oven to 180°C (fan forced) and line a 12-hole muffin tin with cases.
2. To prepare walnut topping, melt butter over low heat in a small saucepan.
3. Once melted, add the walnuts, brown sugar, coffee, cinnamon and flour. Stir to combine and set aside.
4. To prepare the muffin mixture, mix the flours and castor sugar in a large bowl.
5. In a separate bowl combine the butter, milk and greek yoghurt.
6. Add the milk mixture to the dry ingredients and stir lightly until just combined. Be careful not to over-mix.
7. Divide the muffin mixture evenly across the 12 cases. Sprinkle walnut topping generously on each muffin.
8. Bake for 15-20 minutes, until cooked when tested with a skewer. Leave in tin for 10 minutes before transferring to a wire rack to cool completely.