



## Peach, Macadamia Nut & Lime Muffins

### Ingredients:

#### Topping:

1/4 cup granulated sugar  
2 teaspoons ground cinnamon

#### Muffins:

1 cup unbleached all-purpose flour  
1 cup whole-wheat flour  
2 teaspoon baking powder  
1/2 teaspoon table salt  
1/4 teaspoon baking soda  
1/2 teaspoon ground nutmeg  
2 large eggs  
3/4 cup granulated sugar  
1/4 cup canola or avocado oil  
1 cup smooth unsweetened applesauce  
1-1/2 teaspoon finely grated lime zest  
1 teaspoon pure vanilla extract  
3/4 cup buttermilk  
1/2 cup unsalted macadamia nuts, lightly toasted and coarsely chopped  
1-1/2 cups peaches, peeled, roughly chopped

### Directions:

- Position a rack in the center of the oven and heat the oven to 400°F. Coat a 12-cup standard muffin pan with cooking spray.

- In a medium bowl, whisk together both flours, the baking powder, salt, baking soda and ground nutmeg.
- In a large bowl, whisk the eggs, sugar, and oil until the mixture is pale and slightly frothy. Whisk in the applesauce, lime zest, and vanilla. With the whisk, stir in about half the flour mixture, then half the buttermilk. Repeat with the remaining flour and then the remaining buttermilk, stirring until well incorporated. Gently fold in the macadamia nuts and the peaches.
- Divide the batter among the muffin cups, filling them to the top. Tap the pan on the counter to remove any air bubbles. Bake until a toothpick inserted in the center of one of the muffins comes out clean, 20 to 30 minutes.
- Let cool on a wire rack for 15 minutes. Run a knife around the muffins to loosen them and then unmould. Serve warm or let cool completely and store in an airtight container at room temperature for up to 3 days, or wrap individually and freeze for up to 3 months.

Recipe developed by Christine for Best New Book Club