

Blueberry Muffins



Ingredients & Prep

300 g self-raising flour
150 g fresh blueberries
140 ml whole milk
100 g butter salted soft
100 g caster sugar
2 egg beaten
1 tsp vanilla extract
1 tsp baking powder

Suggestion & Tips

Best eaten fresh & slightly warm, or freeze. You can use other berries.

Recipe By FoodieBook

Ref: 485

Heading: Bread & Baking

Cuisine: American

Food Type: Vegetarian

No of Portions: 12

Method

Step 1 - Pre-heat oven to 180°C.

Step 2 - Place in a bowl the sugar & soft butter then cream using a electric whisk until light & fluffy, add egg in stages & beat in, then vanilla, don't worry if it splits as it should come together later.

Step 3 - Next add the flour & baking powder mix together then the milk, use a silicon spatula & fold in to make a batter, try not to over work, its better with a few lumps, now add blueberries & fold in. (you keep a few back to pop on top for decoration if you wish).

Step 4 - Use non-stick muffin tins (silicon ones are best) or muffin cases on a tray.

Step 5 - Bake muffins for 15 to 20 mins or until golden brown on top. If cooked in cases maybe quicker. Test with cocktail stick, if it comes out clean they are cooked.

Step 6 - If tins have been used leave for 10 to 15 mins before turning out.