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Indigo's Blueberry Muffins

GET YOURSELF:

A muffin baking tray and paper cases

300g plain flour

2 tsp baking powder

250g blueberries

2 free-range eggs, lightly beaten

75g caster sugar

110g unsalted butter, melted

½ tsp vanilla extract

250ml full-fat milk



Preheat the oven to 190°C/375°F/Gas Mark 5 and put the paper cases in the tray.



Beat together the eggs, sugar, milk, melted butter and vanilla extract in a bowl until soft and fluffy.



Now sift the flour and baking powder into the bowl and mix it all together, before carefully stirring in the blueberries.



With a teaspoon, divide the mixture equally among the paper cases. Bake for 20–25 minutes or until the muffins have risen and are pale golden-brown.

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