

BLUEBERRY MUFFINS



Preparation : 5 min - **Resting :** - - **Cooking :** 25 min - **Equipment :** -

Ingredients : 12 muffins

- 2 eggs - 280 g plain flour - 80 g butter, melted - 150 g caster sugar - 120 ml milk - 2 tsp baking powder - pinch salt - **FILLING:** - 200 g fresh or frozen blueberries, - thoroughly dried

1. Preheat the oven to 180°C (170°C fan, gas mark 4).
2. Put all the ingredients (except the blueberries) in the bowl and run the PASTRY/CAKE programme. If necessary, scrape down the wall of the bowl; set aside.
3. Add the blueberries (setting a few aside for decoration) and mix once with a spatula. Place 12 cupcake cases into a cupcake tin and pour the batter into it. Bake for 25 minutes.

Cook Expert ■