





Blueberry muffins

You will need:

250g self raising flour
100g caster sugar
1tsp bicaronate of soda
85ml vegetable oil
2 eggs
200ml milk
150g blueberries

Don't fancy blueberries?

Substitute for 150g of your chosen flavours instead, such as...

- Fresh raspberries / chopped strawberries
- Raisins (with a little lemon zest too)
- White chocolate chunks and cranberry
 / apricot
- Any other dried fruit
- Chocolate chips

Top tips

- Don't overmix! It's not a cake mixture, so a few lumps will make a better muffin!
- You can also use a mixture of wholemeal and white flours

Allergens

- Gluten (try gluten free flour)
- Milk (use plant based milk)
- Eggs



Measure the dry ingredients into a large bowl and mix together

Measure the wet ingredients into a separate bowl or large jug and mix together well, using a fork

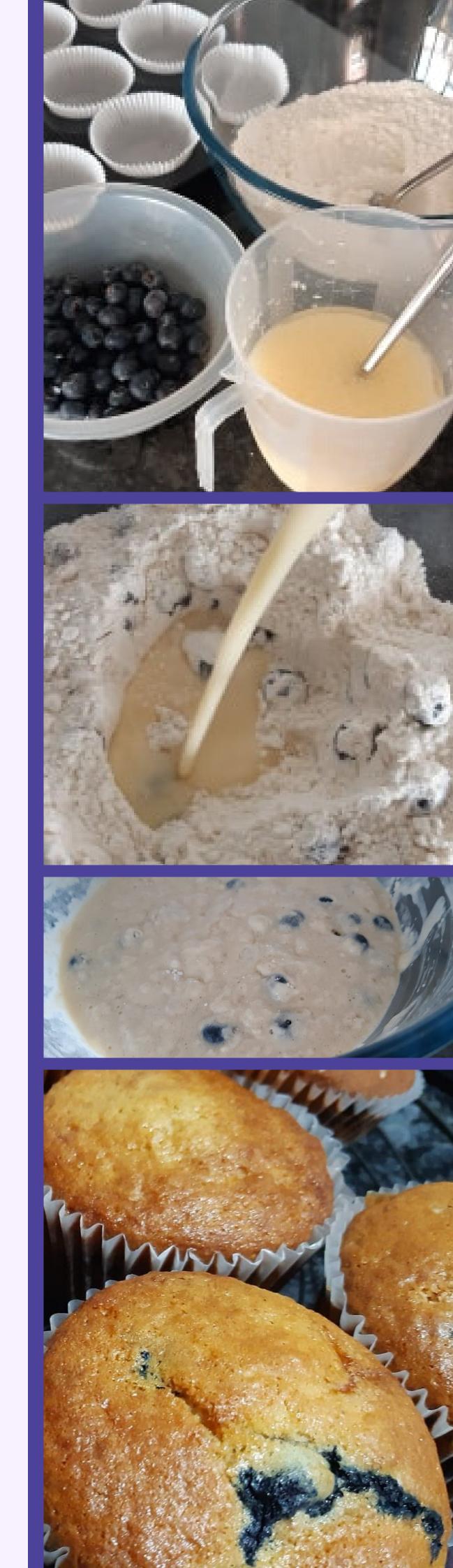
Add your additional flavours, such as blueberries, to the dry ingredients and then pour the wet ingredients over the top

Using a spatula, combine the two mixtures together, but try not to overmix. You want a slightly lumpy texture for the best muffins!

Place 12 muffin cases onto a muffin baking tray and spoon the mixture evenly between the cases

Preheat the oven to 180°C

Bake for approximately 15 minutes, until golden in colour and soft to touch. Transfer to a wire rack and allow to cool



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