



Blueberry muffins

INGREDIENTS

- 2 1/4 cups self-raising flour
- 90g salted butter, chopped
- 3/4 cup firmly packed brown sugar
- 125g fresh blueberries
- 1 cup milk
- 2 eggs, lightly beaten

DIRECTIONS

Step 1

Preheat oven to 180°C/160°C fan-forced. Grease a 12-hole, 1/3 cup-capacity muffin pan.

Step 2

Sift flour into a bowl. Using fingertips, rub butter into flour until mixture resembles fine breadcrumbs. Stir in sugar.

Step 3

Make a well in centre of flour mixture. Add blueberries, milk and egg. Gently stir until just combined. Spoon mixture into prepared holes.

Step 4

Bake for 25 minutes or until a skewer inserted in centre of 1 muffin comes out clean. Stand in pan for 5 minutes. Turn out onto a wire rack to cool. Serve.



NOTES

Best served at a Puppy Games Party!
Recipe: taste.com.au