

Xavier and his Magical  
Blueberry Muffins



By Anges de Sucre



The background of the entire page is decorated with a repeating pattern of blueberries and blueberry muffins. The blueberries are small, round, and blue with a slight white bloom. The muffins are golden-brown with a white paper liner and are topped with several blueberries. The pattern is scattered across the white background.

*Xavier and his  
Magic Blueberry Muffins*

*By Anges de Sucre*



Xavier liked to dream.  
He loved to dream and bake.

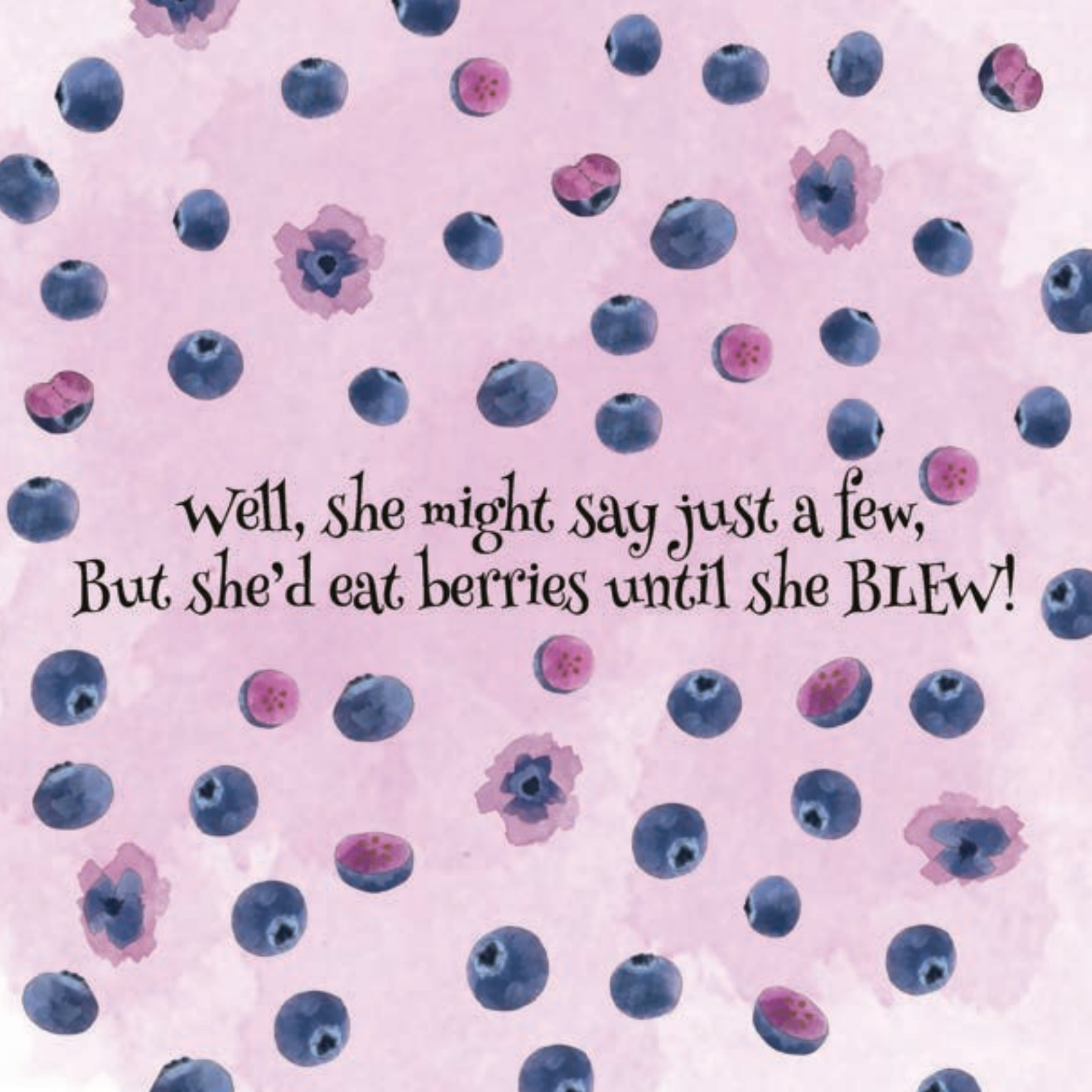




Xavier's mummy however,  
was partial to a blueberry or two.







Well, she might say just a few,  
But she'd eat berries until she BLEW!

Xavier thought his mummy would love  
Nothing more than cake with a blueberry.





So he decided to bake a batch of magic muffins  
with the help of his trusty teddy Terry.





Xavier grabbed a bowl to whisk up

One and a half cups of flour,  
One and a half cups of sugar...

In goes a pinch of salt...



Oh! And of course, two teaspoons of baking powder!



Terry cracked an egg into a jug



and mixed it with  
five tablespoons of oil,



five tablespoons of milk

and a teaspoon of vanilla.





*And whilst the oven was warming up  
to a toasty 180 degrees,*





Terry and Xavier mixed the wet and dry ingredients  
with a wooden spoon and squealed,



“This recipe is a BREEZE!”



But Xavier sensed that something was missing ?!

He looked in the cupboards,  
and peeked in the sink...





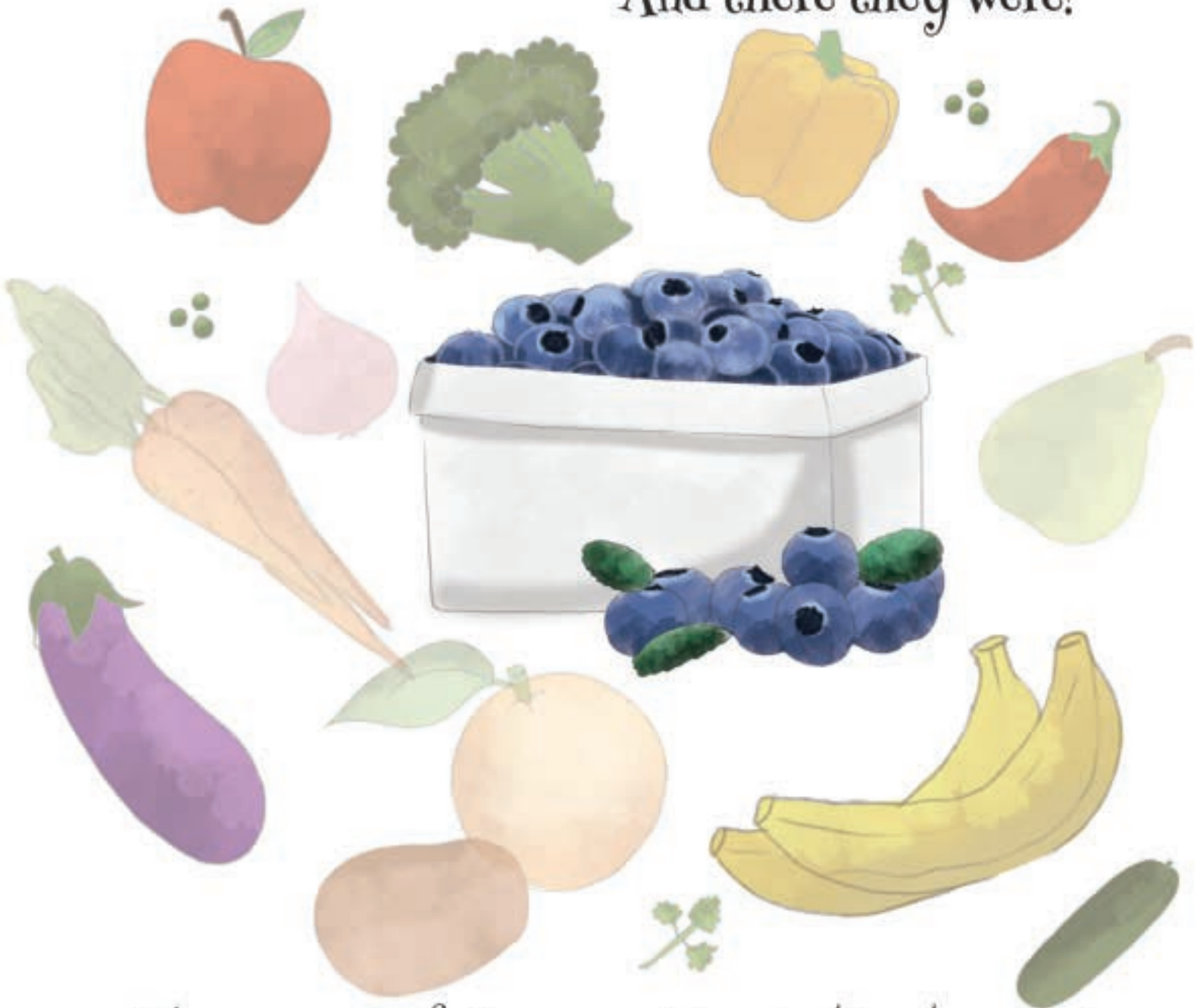
He climbed on top of Terry's shoulders



And opened the  
fridge,

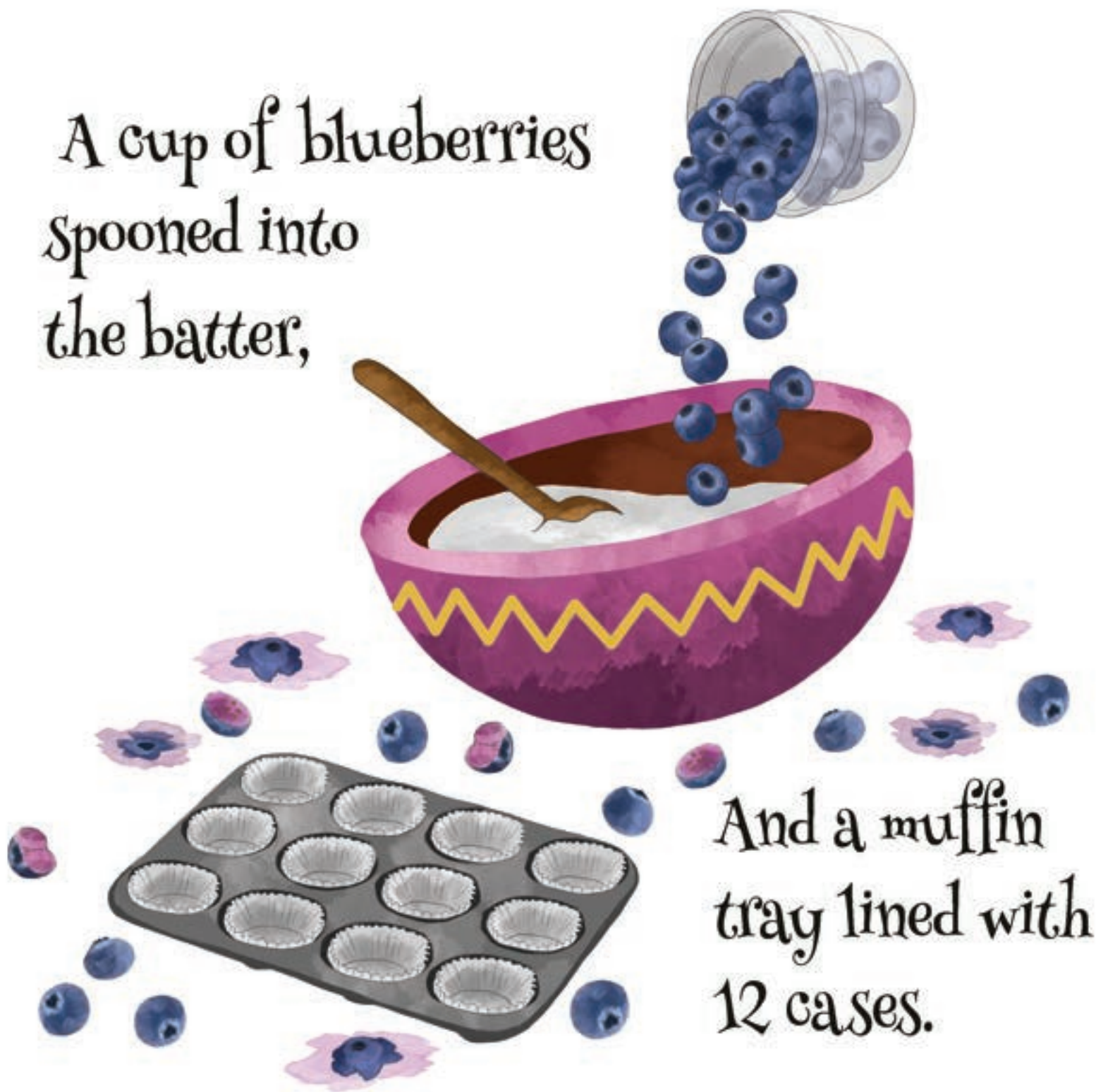
starting to have some  
niggling worries...

And there they were!



The punnet of plump and lovely blueberries!

A cup of blueberries  
spooned into  
the batter,



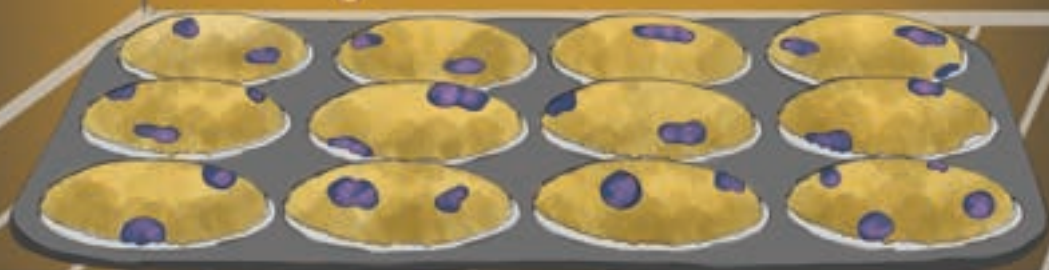
And a muffin  
tray lined with  
12 cases.



180° C



With the mix divided up equally,  
now it was just the small matter,



Of baking them for 20 minutes - whoa!  
And the batter magically rises!

Yaaawwwnnn  
That was a hard  
day's work.



Off they went  
for a nap,  
Xavier with  
Terry.



When we wake up  
and mummy smells  
the freshly baked  
blueberry muffins,



we'll be tucking into them, all soft and  
squishy, and be the most merry!





Recipe...

Pre-heat oven to 180 degrees Celsius. Line a muffin tray with 12 muffin baking cases.

180g plain flour

200g sugar

10g baking powder

Pinch of salt

1 egg, medium

75ml oil

75ml milk

5ml vanilla extract

100g blueberries

1. Stir the flour, sugar, baking powder and salt together in a mixing bowl.

2. Whisk the egg into the oil, milk and vanilla extract till combined.

3. Stir the blueberries into the batter. Divide the batter into the muffin cases, filling each one to 3/4th of each case. Any excess batter can be used to bake more muffins.

4. Place in oven to bake for 20 minutes. Once baked, remove carefully from oven wearing oven mitts (a grown up needs to do this!). Place on a heat proof surface or wire cooling rack to cool.

5. Magical blueberry muffins are ready to eat! They can be frozen for up to a month and thawed in the microwave or overnight in the fridge when ready to eat. Perfect for snack time and picnics!



This Storybake™ is written for Xavier and every budding baker.

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