



1. Preheat your oven to 220°C/200°C Fan/Gas mark 7. To make the muffin cases find something the size of your muffin cups, such as a glass and place the paper over the end, pushing down to create a case. Repeat for all 18 sheets, grease and line your muffin tin with the cases. If you only have 1 tin then you will need to bake in 2 batches.



2. In a large bowl mix together 115g of cooled melted butter, caster sugar (**bag 1**) and 3 medium eggs. Then add 250ml of milk and mix again.



3. Fold in the flour, baking powder, bicarbonate of soda, salt and vanilla (**bag 2**) until all the mixture has just combined - be careful not to overmix.



4. In a separate bowl mix together 200g of blueberries with the flour (**bag 3**), this will help the blueberries not to sink. Fold in all of the blueberries into the muffin mixture.



5. Divide the mixture into the 18 muffin cases, filling up to the rim of the tin. If you only have 1 muffin tin then you will need to bake in 2 batches.



6. To make the granola topping, mix together oats, cinnamon and demerara sugar (**bag 4**) with 20g of cooled melted butter. Finely chop the pecan nuts (**bag 5**) and combine with the oat mixture.



7. Distribute the granola mix on top of all 18 muffins. Then finally sprinkle the tops with demerara sugar (**bag 6**). Bake in the oven for 5 minutes and then reduce the temperature to 190°C/170°C Fan/Gas mark 5. Continue to bake for a further 15-20 mins. Check one of the muffins by inserting your wooden skewer, if it comes out clean of any cake mixture it should be done.



8. Leave the muffins to cool completely in their tins on a cooling rack. When the muffins are cool, remove from the tin.

MY TOP TIP

Serve up warm for a delicious breakfast

Michel Roux
★ ★ ★

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	20 MINS	20-25 MINS	18

IN THE KIT

Bag 1: 200g caster sugar

Bag 2: 310g plain flour, 1 tsp baking powder, 1 tsp bicarbonate of soda, 1/4 tsp salt, 1/4 tsp madagascan vanilla

Bag 3: 1 tsp plain flour

Bag 4: 75g oats, 20g demerara sugar, 1/2 tsp cinnamon

Bag 5: 30g pecan nuts

Bag 6: 15g demerara sugar

18 muffin cases

Butter measure

Skewer

YOU WILL NEED

115g unsalted butter (melted and cooled slightly)

20g unsalted butter (melted and cooled slightly)

3 medium eggs

250ml milk

200g blueberries

12 hole muffin tin

INGREDIENTS

Caster sugar, plain white flour (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), **oats (gluten)**, baking powder: **wheat** flour (**wheat** flour, calcium carbonate, iron, niacin, thiamine), raising agents (sodium acid pyrophosphate, sodium bicarbonate), raising agent: bicarbonate of soda, ground madagascan vanilla, demerara sugar (sugar, cane molasses), salt (salt, anti-caking agent: sodium ferrocyanide), **pecans (nuts)**, cassia cinnamon.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1588kJ/375.36kcal
Fat	4.70g
of which saturates	0.50g
Carbohydrates	75.2g
of which sugars	36.06g
Protein	6.66g
Salt	0.78g

Allergens: For allergens see ingredients **bold**.

Prepared in a factory that handles **wheat, milk, soya & nuts**.

This product contains **nuts**.

Best before: see sticker. Store in a cool, dry place.

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OR



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660g

BLUEBERRY MUFFINS



Michel Roux
★ ★ ★

