



BLUEBERRY MUFFINS

Ingredients

1 1/2 cups (195g) self raising flour
3/4 cup (150g) white sugar
1 tbsp granulated sugar
1/3 cup (80ml) neutral flavoured oil
1 whisked egg
1 cup (140g) blueberries - fresh or frozen
1/2 cup (120ml) milk
1tsp vanilla

Method

Turn on oven on to a moderate temperature.

Prepare muffin tins with muffin cases (approx 8 depending on how big or small you like to make them). In a large bowl, whisk together the flour and white sugar. Continue to add oil, milk, egg and vanilla. Use a fork to combine - careful not to over-mix. Gently fold in the blueberries and then divide mixture between muffin cakes. Sprinkle a little of the granulated sugar on top of each muffin. Bake for 15 - 20 minutes or until tops are no longer wet and a toothpick inserted into the middle of a muffin comes out with crumbs, not wet batter. Transfer to a cooling rack and then enjoy!