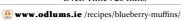
Blueberry Muffins Recipe | Odlums 25/02/2019, 21:20



Oven Time: 20 mins





## What you need:

275g/100z Odlums Cream Plain Flour

2 teaspoons Odlums Baking Powder

Pinch of Salt

125g/40z Shamrock Golden Caster Sugar

75g/3oz Butter, melted

2 Eggs, beaten

300ml/½pt Milk

125g/40z Blueberries

1 tablespoon Shamrock Demerara Sugar (optional topping)

## How to:

- Preheat oven to 200°C/400°F/Gas 6. Grease or line muffin tins with
- Sieve flour, baking powder and salt into a mixing bowl. Stir in the caster sugar.
- In a separate bowl beat the melted butter, eggs and milk together until frothy, add to the dry ingredients.
- Gently mix all together with a fork until evenly combined, then stir is
- Divide the mixture between the muffin tins. Sprinkle the demerara sugar on top of each muffin if used, and bake for about  ${\bf 20}$ minutes.
- 6. Allow muffins to cool in the tins, then transfer to a wire tray to cool completely before serving.



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