




Blueberry Muffins

Oven Time : 20 mins

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What you need:

- 275g/10oz Odlums Cream Plain Flour
- 2 teaspoons Odlums Baking Powder
- Pinch of Salt
- 125g/4oz Shamrock Golden Caster Sugar
- 75g/3oz Butter, melted
- 2 Eggs, beaten
- 300ml/1/2pt Milk
- 125g/4oz Blueberries
- 1 tablespoon Shamrock Demerara Sugar (optional topping)

How to:

1. Preheat oven to 200°C/400°F/Gas 6. Grease or line muffin tins with paper cases.
2. Sieve flour, baking powder and salt into a mixing bowl. Stir in the caster sugar.
3. In a separate bowl beat the melted butter, eggs and milk together until frothy, add to the dry ingredients.
4. Gently mix all together with a fork until evenly combined, then stir in the blueberries.
5. Divide the mixture between the muffin tins. Sprinkle the demerara sugar on top of each muffin if used, and bake for about 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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