

Blueberry muffins

Ingredients

- 125g Self-raising flour
- ½ tsp baking powder
- 25g butter, softened
- 37.5g caster sugar
- 100g blueberries
- 1 eggs, large
- 125ml milk

Equipment

- Mixing bowl
- Scales
- Wooden spoon

- Cake tin
- Cake cases

Method

1. Preheat the oven to 180c/170c fan/350f and line a muffin tin with 6 paper cupcake cases.
2. Mix the flour and baking powder together.
3. Use your fingertips to rub the butter into

the flour until you have a fine breadcrumb.

4. Add the caster sugar.

5. Crack the egg into a cup.

6. Add the milk to the egg and mix.

7. Add the milk and egg mix to the dry ingredients and mix everything together.

8. Spoon the muffin mixture into the

muffin tin, dividing it equally among the cases.

9. Add some blueberries into each cake.

10. Bake the muffins in the oven for 20-25 minutes. They're ready when they've risen, turned golden and a skewer inserted into the middle comes out clean.

11. Remove from the oven and leave to cool for a few minutes. Remove the blueberry muffins from tin and put on a wire rack until they are totally cool.