



Double Blueberry Muffins

12 Portions



Easy

up to 45 Min.



Ingredients:

For the Double Blueberry Muffins:

- 225 g Plain Flour (8oz)
- 2 Dr. Oetker Baking Powder Sachets (2 sachets/ 10g (2tsp))
- 115 g Caster Sugar (4oz)
- 150 ml Whole Milk (1/4pt)
- 115 g Lightly Salted Butter (4oz)
- 5 ml Dr. Oetker Madagascar Vanilla Extract (1 tsp)
- 125 g Blueberries (4 ½ oz , of fresh blueberries)
- 140 g Blueberry Jam
- 1 Medium Egg Beaten

- 1 Preheat the oven to 190°C (170°C fan oven, 375°F, gas 5). Lightly grease a 12 cup muffin or cupcake tin. Sift the flour and Baking Powder into a bowl. Stir in the sugar and make a well in the centre.
- 2 Mix the egg, milk, melted butter and Vanilla Extract together and pour into the well, then stir to form a stiff, well-blended batter. Carefully fold in the blueberries.
- 3 Divide the batter equally between the muffin tins. Smooth the tops slightly and bake for 22-25 minutes, until risen and lightly golden. Cool for 5 minutes in the tin, then keeping the muffins in the tin, inject each one generously with Blueberry Jam using a piping bag. Leave to cool for a further 10 minutes before carefully removing from the tin and placing on a wire rack to cool.
- 4 Your muffins are now ready to serve and enjoy – delicious served warm!

Tip from the Test Kitchen

- These muffins are perfect for a quick out-of-the-oven treat but if allowed to cool they will store for 2-3 days and be just as delicious served cold.



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