



Gluten Free Blueberry and Banana Muffins

12 Muffins



Easy

● up to 60 Min.



Ingredients:

For the muffins:

75 g Sunflower Oil (Vegetable or Coconut Oil can also be used)

1 Banana (very ripe, mashed)

200 g Blueberries (Fresh)

Optional extra for decoration

Lemon Zest of 1 lemon

220 ml Buttermilk

75 g Light Muscovado Sugar

250 g Gluten Free Self Raising Flour

1 Dr. Oetker Baking Powder

Sachet x 1 (5g from Dr. Oetker Baking Powder Tub)

12 Dr. Oetker Muffin Cases (12 cases)

2 Medium Eggs Beaten

For the topping:

150 g Quark

150 g Cream Cheese

40 g Icing Sugar (5 tbsp)

5 ml Dr. Oetker Sicilian Lemon Extract (1 tsp) (Lemon Extract 1 tsp)

Dr. Oetker Vanilla Pod Grated

10 g Dried Banana (Banana slices for decoration)

- 1 To make the muffins preheat the oven to 180°C (350°F or gas mark 4) and place the Cupcake Cases on a baking tray.
- 2 In a stand mixer or with an electric hand beater, mix the muscovado sugar and sunflower oil together until well mixed and in a liquid consistency. Add the mashed banana, lemon zest, buttermilk and egg to the sugar mix and beat well to combine everything together.
- 3 Sift in the flour and Dr. Oetker Baking Powder and very lightly mix until just combined. Add the blueberries and gently fold in. Divide mixture between the Cupcake Cases
- 4 Place in the oven and bake for 20 minutes. You may need an additional 5 minutes until they are springy to touch. Allow to cool and turn out onto cooling racks after 10 minutes.
- 5 To top the muffins, take the quark and cream cheese straight from the fridge and gently mix together with sugar and lemon extract. Don't over beat. Gently spread the desired amount of topping over of each muffin.



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- 6 To finish, add a slice of dried banana and a couple of extra blueberries. Your muffins are now ready to serve and enjoy.

Tip from the Test Kitchen

- For the cake batter use a plastic piping bag to pipe the mixture into your cake cases more neatly and evenly.

