

Blueberry Muffins

Ingredients:

200g self-raising flour
100g caster sugar
100g margarine / butter
50g – 75g blueberries
100ml milk
1 egg



Method:

1. Preheat oven to gas mark 6, 190C.
2. Line a 12 hole muffin tin with paper cases.
3. Sieve flour into a bowl. Add the sugar.
4. Melt the margarine in a microwave safe bowl in the microwave.
5. Beat the egg and milk together and add the melted margarine.
6. Pour the liquid ingredients onto the dry ingredients and mix.
7. Add the blueberries.
8. Spoon mixture into muffin tins.
9. Bake in the oven for 20minutes.
10. Remove from oven, place onto a wire tray to cool.
11. Serve on a cake stand / round plate with a doyley.