



12

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Oven

LANCEWOOD® EASY BLUEBERRY MUFFINS

INGREDIENTS:

- 125 ml oil
- 250 ml sugar
- 2 eggs
- 180 g **LANCEWOOD® Double Cream Blueberry Yoghurt**
- 5 ml vanilla essence
- 500 ml cake flour
- 15 ml baking powder
- 3 ml salt
- 100 g blueberries
- 30 ml flour for coating blueberries

METHOD:

Preheat the oven to 180°C. Line a muffin pan with muffin liners. In a mixing bowl, add the oil and sugar and whisk together. Add the eggs and whisk until well combined. Then add the yoghurt and vanilla essence and continue whisking. Add the flour, baking powder and salt and mix until just combined.

In a separate bowl, coat the blueberries with the flour. Add the coated blueberries to the muffin batter and gently mix through, taking care to not over mix. Fill each muffin liner with the mixture and bake for 20 – 25 minutes or until golden brown and cooked through.

PRODUCTS USED:



Double Cream Blueberry
Yoghurt

ENJOY!