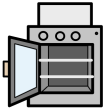
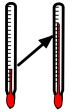




## Blueberry muffins

**1**



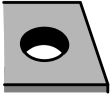
1. Heat oven to 200C/180C or fan/gas 6 and line a

**6**

+

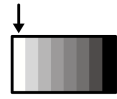
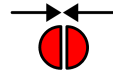


**12**



12-hole muffin tin with paper cases.

**2**



+

2. Beat the butter and caster sugar together until pale and



**1**



fluffy. Add the eggs and beat in for 1 minute, then mix



in the yogurt, vanilla extract and milk.

**3**

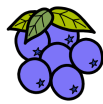


3. Combine the flour, baking powder and bicarb in a bowl with



$\frac{1}{4}$  tsp fine salt, then tip this into the wet ingredients and stir

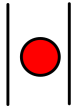




$$4 \div 2 =$$

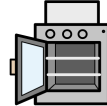
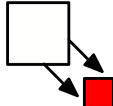


in. Finally, fold in the blueberries and divide the mixture



between the muffin cases.

**4**

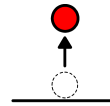


**4**

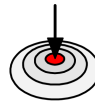
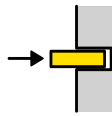
4. Bake for 5 mins, then reduce oven to 180C/160C fan/gas 4



**1518**



and bake for 15-18 mins more until risen and golden,



and a cocktail stick inserted into the centre comes out clean.

**5**



5. Cool in the tin for 10 mins, then carefully lift out onto a wire



rack to finish cooling.

