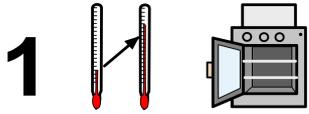




Blueberry muffins



1. Heat oven to 200C/180C or fan/gas



6 and line a



12-hole



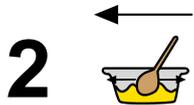
muffin tin



with



paper cases.



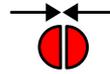
2. Beat



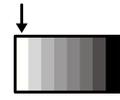
the butter



and caster sugar



together



until pale



and



fluffy.

Add



the

eggs

and



beat

in

1



minute,

then



mix



in the yogurt,



vanilla

extract



and milk.



3. Combine



the

flour,



baking



powder

and bicarb



in a bowl

with



1/4 tsp fine salt,

then tip this into the wet



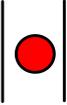
ingredients

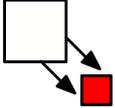
and



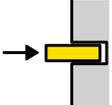
stir

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

 between the  muffin cases.

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

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

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

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

 rack to finish  cooling.

