

Kay's Blueberry Muffins

Makes 18 Muffins

Prep Time : 15 minutes +cooling

Cooking : 18 minutes

Ingredients:

450g plain flour sifted

225g castor sugar

Pinch of salt

1tsp baking powder

75g butter melted and cooled

125ml plain yoghurt

2 medium eggs

1 tsp vanilla extract

1 pack 100g dried blue berries

250ml milk



Method:

1. Rehydrate Blue Berries
(Add 250ml cold water to a bowl , add 100g dried blueberries -leave to rehydrate for 30minutes.)
2. Preheat oven to 180°C
3. Line 2 x12 hole muffin tins with 18paper cups
4. Combine the Flour, sugar, salt and baking powder in a large mixing bowl.
5. In a separate mixing bowl, whisk together the butter, yoghurt, eggs, milk and vanilla extract. (drain the water from the blueberries.)
6. Pour into the dry ingredients and mix until just incorporated.
7. Fold in the rehydrated blueberries.
8. Spoon the mixture into the paper cups
9. Bake for 15-18minutes until risen, golden and springy to the touch, a toothpick will come out almost clean from their centres when they are ready.
10. Remove from the oven and transfer muffins to cooling rack to cool down