

Angellica's Blueberry Muffins



Makes 9

Prep 25 mins

Cooking 35 mins

Easy

Ingredients

70g unsalted butter, melted

100g granulated sugar

175g soured cream

1 large egg

1/2 tsp vanilla extract

1 lemon, zested

1½ tsp bicarbonate of soda

150g blueberries, fresh or frozen (no need to defrost)

195g plain flour +extra tbsps for blueberries

9 tsp sparkling sugar or Demerara(if you don't have sparkling)

1. Heat oven to 180C/ 160C Fan/Gas 4. Put nine paper muffin cases in a nine-hole muffin tin.
2. Put the melted butter, sugar, soured cream, egg, vanilla extract and lemon zest into a large mixing bowl. Beat with an electric whisk until you have a nice smooth mixture. Add the baking powder, bicarbonate of soda & ¼ tsp salt and beat again.
3. Put the blueberries in a small bowl and sprinkle over the extra 1 tsp flour. Give them a little shake to make sure they are all coated - this prevents them from sinking to the bottom of the muffins.
4. Sift the flour into a large mixing bowl. Add the blueberries and gently mix with a wooden spoon. The batter will be quite thick, which is perfect.
5. Spoon the batter into the cases, then sprinkle each muffin with 1 tsp sugar.
6. Bake for 30 - 35 mins until the tops are golden and a skewer or cocktail stick inserted into the middle of a muffin comes out clean. Leave to cool in the tin for 10 mins, then carefully lift out of the tin in their cases and leave to cool completely on a wire rack.