

# Blueberry Muffins



**Makes 12 Prep 20 mins**

**Cooking 20 mins**

**Easy**

## Ingredients

100g unsalted butter, softened  
140g golden caster sugar  
2 large eggs  
140g natural yoghurt  
1 tsp vanilla extract  
2 tbsp milk  
250g plain flour  
2 tsp baking powder  
1 tsp bicarbonate of soda  
125g pack blueberries

1. Heat the oven to 200c/ 180C Fan/Gas 6 and line a 12-hole muffin tin with paper cases. Beat the butter and sugar together until pale and fluffy. Beat in the eggs, then mix in the yoghurt, vanilla and milk. Combine the flour, baking powder and bicarb in a bowl with 1/4 tsp fine salt, then stir into the wet ingredients. Finally, fold in the blueberries and divide the mixture between the muffin cases.
2. Bake for 5 mins, then reduce oven to 180C/ 160C Fan/ Gas 4. Bake for 15 - 18 mins more, or until risen and golden and a cocktail stick inserted into the middle comes out clean.
3. Leave to cool in the tin for 10 mins, then lift out onto a wire rack to cool completely. Will keep for four days in an airtight container - after a day or two, put them in the microwave for 10 - 15 seconds on high to freshen up.