



Lemon and Blueberry Muffins

These are a wonderful addition to any picnic basket or lunch box

**Makes 12*

- 125g / 4oz Blueberries
- 300g / 10oz plain flour
- 2 tsp baking powder
- 150g / 5oz caster sugar
- Grated zest of a lemon
- 1 egg
- 1 tsp vanilla extract
- 225ml / 8fl oz milk
- 50g / 2oz melted butter

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- 1) Preheat the oven to 200°C
 - 2) Combine all the dry ingredients including the blueberries and lemon zest in a bowl
 - 3) In another bowl or large jug beat the egg, vanilla extract, milk and butter. Add to the dry ingredients and combine gently. Do not over mix as the blueberries will break up and the mixture will become tough
 - 4) Divide between the muffin cases and bake at 200°C for 15-20 minutes
 - 5) Allow to cool and serve with a dusting of icing sugar