



Julia's Cuisine

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Bread, Rolls, Muffins & Loaf Cakes

Webpage:
<http://www.juliascuisine.com/>

Orange and Blueberry Muffins

Makes 12 muffins
Prep time: 10 minutes
Bake time: 15-20 minutes

Ingredients

1 1/2 Cups/185 grams of flour
1/2 Cup/100 grams sugar
1 teaspoon baking powder
1/4 teaspoon salt
1/2 Cup/125 grams butter at room temperature
2 large eggs
2 teaspoons of vanilla extract
1/2 Cup/120 ml Natural yoghurt
Zest and juice of one orange
1 Cup/200 grams fresh blueberries

Method

Preheat oven to 350 degrees F. Grease or line 12 muffin tins.

In a medium sized bowl sift together the flour, baking powder and the salt.

In a large mixing bowl cream the butter and sugar. After the mixture is pale and fluffy, add the eggs one at a time mixing until they are incorporated into the batter. Whisk in the vanilla.

Next, add half the flour to the batter and stir in gently. Then add the yoghurt and mix in the remaining flour. Once it is all incorporated, and the blueberries, zest and juice. Stir to combine.

Pour batter into your prepared muffins tins and bake anywhere from 15 - 20 minutes. Insert a toothpick in the centre and when just a few crumbs come off, it is done. Remove from oven and place on a wire rack to cool for just a few minutes. Remove from pan after about 5 minutes and let it cool for a further few minutes. These can be served straight away. Will keep for a few days in an airtight container.