

Nyam and Go Blueberry Muffin Recipe



Ingredients

- 110g margarine
- 250g caster sugar
- 1 teaspoon salt
- 2 eggs
- 250g plain flour
- 2 teaspoons baking powder

- 125ml soya milk
- 1 tablespoon vanilla extract
- 1 tablespoon lime juice
- 300g fresh blueberries
- 1 tablespoon demerara sugar for decoration

Method

Prep:10 min › Cook:25min › Ready in:35min

1. Preheat the oven to 190 C / Gas 5. Grease muffin tin or line with paper cases.
2. In a large bowl, mix together the margarine, 250g sugar and salt until smooth. Beat in the eggs one at a time until well blended.



3. In a separate bowl, stir together the flour and baking powder. Spoon some of this mixture onto the blueberries and toss to coat. This will keep them from sinking to the bottom.
4. Stir the remaining flour mixture into the bowl with the eggs, alternating with the soya milk. Gently fold in the blueberries. Spoon the mixture into the muffin cases, filling to the top. Sprinkle a little demerara sugar over the tops of the muffins.
5. Bake for 25 minutes in the preheated oven, or until muffin tops are golden brown, and the tops spring back when pressed lightly. Cool for at least 10 minutes before removing from tin.

Serves: 18 - <http://allrecipes.co.uk/recipe/18213/dairy-free-blueberry-muffins.aspx>