Blueberry muffins

Recipe by V-ZUG Ltd.

Preparation	20 Mins
Cooking time	35 Mins
Piece	12
Appliance	Combair V2000 from 2021

Juicy, fruity and easy to make. Blueberry muffins are ideal for Sunday brunch, teatime or children's birthdays.

Ingredients

100 g butter

125 g sugar

1 sachet of vanilla sugar

2 eggs

250 g white flour

2 tsp baking powder

¼ tsp salt

300 g blueberries

150 ml milk

Preparation

Preheat the cooking space to 180 °C using the hot air mode. Cream the butter, sugar and vanilla sugar with the whisk attachment on the mixer until the mixture is light and fluffy. Add the eggs and mix for about another 2 minutes. Combine the flour, baking powder and salt in a small bowl, then mix into the butter mixture. Mix in the blueberries and milk. Divide the mixture evenly between the paper muffin cases. Put the muffin tin on a wire shelf in the preheated cooking space and bake for about 35 minutes. Take out and allow to cool on a wire rack.

(Pre-)heat cooking space to 180 °C with Hot air

Put the pastry in

Hot air 180 °C for 35 Mins

Accessories

Muffin tin with 12 cups, each about 7 cm deep and lined with a paper muffin case

Wire shelf

Additional information

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