



Easy & Tasty Blueberry Muffins



PREP TIME

10 minutes

COOKING TIME

18-20 minutes

SERVES

12 muffins

INGREDIENTS

- 250g (2 cups) all-purpose flour
- 2 tsp baking powder
- 1/4 tsp salt
- 1 egg
- 100g (1/2 cup) sugar
- 240ml (1 cup) milk
- 80ml (1/3 cup) vegetable oil
- 1 tsp vanilla extract
- 150g (1 cup) fresh blueberries

STEPS

- 1.** Preheat the oven to 375°F (190°C).
- 2.** In a mixing bowl, whisk together the flour, sugar, baking powder, and salt.
- 3.** In another bowl, whisk together the milk, vegetable oil, egg, and vanilla extract.
- 4.** Add the wet ingredients to the dry ingredients and mix until fully combined.
- 5.** Fold in the fresh blueberries.
- 6.** Pour the batter into the Ekau SmartFlex Muffin mould, filling each cavity about 3/4 full.
- 7.** Bake for 18-20 minutes or until a toothpick inserted into the center of a muffin comes out clean.
- 8.** Let the muffins cool in the mold for 5 minutes before removing them and letting them cool on a wire rack.

THE TOOLS WE USED



Muffin pan
SMARTFLEX
Silicone bakeware



Utility
KNIFE

Others:

- Mixing bowl
- Measuring cups & spoons
- Whisk
- Spatula

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