

# Blueberry Breakfast Muffins



## Ingredients

*Carla's Sweet Spice* (for topping)

1 tsp *Carla's Cinnamon*

2 cups plain flour

4 tsp baking powder

½ tsp salt

½ cup sugar

100g butter

1 cup milk

1 egg

350g blueberries (approx. 1 ½ cups)

## Instructions

Preheat oven to 220 degrees.

Sieve all dry ingredients into a large bowl.

Melt butter, then add milk and egg and beat to mix thoroughly. Its best to wait until the melted butter has cooled slightly before adding the milk and egg.

Then fold the wet mixture into the dry mixture along with the blueberries. Do this very gently so the berries hold their shape and aren't squished.

Divide the mixture into cases and sprinkle generously with *Carla's sweet spice*.

Bake for 12-15 minutes until golden and a skewer comes out with just a few moist crumbs attached.



**SERVES 12**



**PREP TIME 15 mins**



**COOKING TIME 12-15 mins**

Carla's product used in this recipe: [Gingerbread Cupcake Mix](#)

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