

Blueberry Muffins

Makes 12

50g butter
250g Self Raising flour
1 teaspoon baking powder
75g caster sugar
salt
250g plain yoghurt
2 large beaten eggs
200g blueberries (fresh or frozen)

1. preheat oven to 200 degrees Celsius
2. line a muffin tin with muffin cases.
3. melt the butter in a small pan and leave to cool
4. sift flour into large bowl, add salt, sugar and baking powder
5. make a well in the centre and add yoghurt, eggs, cooled butter and blueberries
6. mix until just combined
7. spoon evenly into muffin cases and bake for 20 minutes or until risen and golden
8. cool in the tin for five minutes

Serve warm, or as soon after baking as you can!
For variation use raspberries instead of blueberries.