

Blueberry heart Muffins



FOR 6 PEOPLE

PREPARATION TIME 20 MIN

COOKING 20 MIN

Ingredients

150g blueberry hearts *
300g flour
100g sugar
1 sachet baking powder
1 sachet vanilla sugar
1 pinch of salt

50g butter
2 eggs
25 cl milk

Specific ustensil:
Muffin mould

*available at La Maison du Fruit Confit.

Recipe

- 1 Preheat the oven to 180°C.
- 2 Mix the flour, sugar, baking powder, vanilla sugar and salt in a bowl.
- 3 In a second bowl, melt the butter and mix with the eggs and milk.
- 4 Pour the liquid mixture over the dry mixture and stir. Gently fold the blueberry hearts into the mixture.
- 5 Butter the moulds and sprinkle with flour. Pour in the batter and bake for 20 minutes at 180°C. Leave to cool before serving.