

# Classic Blueberry Muffins

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Yield: 12 Jumbo muffins or 20 normal-sized muffins

## Ingredients:

115g unsalted butter  
300g caster sugar  
2 large free-range eggs  
1 tsp vanilla extract  
240g plain flour  
½ tsp fine sea salt  
2 tsp baking powder  
120g whole milk  
180g whole blueberries  
(fresh or thawed)  
60g blueberries smooshed  
with a fork

## Topping:

15g Demerara sugar

## Directions:

Preheat the oven to 190°.

Use a large bowl for this step: using a mixer or hand blender, beat the butter and caster sugar until it turns pale.

In a separate bowl, whisk up the eggs a little to break them up. Add the vanilla extract.

Go back to beating the butter/sugar mix, and add the egg/vanilla mixture a little at a time.

Sift together the flour, salt and baking powder. This is your dry mix.

Go back to the butter/sugar mix, and add some of the dry mix. Stir. Add half of the milk and stir. Repeat until you have incorporated all of the milk and all of the dry mix.

Stir in the smooshed blueberries.

Fold in the whole blueberries.

Divide the batter into muffin cups. Sprinkle it with demerara sugar. Bake for 30 minutes.

These muffins are best enjoyed when they are cooled and will keep for 2 days.

