



THE 'GRATE' MISSION BAKE OFF

Brilliantly blueberry muffins

Amount	Ingredient	Extra information
275g (10oz)	self-raising flour	Sift
1 tsp	baking powder	
75g (3oz)	caster sugar	
2	eggs	Room temperature
225ml (8fl oz)	milk	Not fridge cold!
100g (4oz)	butter,	melted and cooled slightly
1 tsp	vanilla extract	
175g (6oz)	fresh blueberries	You can use frozen too!

Will make about 12

1. You will need a 12-hole muffin tin. Preheat the oven to 200C/180C fan/gas 6 and line the muffin tin with paper cases.
2. Measure all the dry ingredients except the blueberries into a bowl, measure all the wet ingredients in another bowl add the wet to the dry and mix with a wooden spoon until just combined. Take care not to overwork the mixture. Stir in the blueberries, then divide evenly between the paper cases.
3. Bake in the middle of the oven for 20-25 minutes or until risen, cooked through and lightly golden.
4. Remove to a wire rack to cool slightly before serving.

Enjoy them for breakfast or a snack!!

There is lots of fruit mentioned in the bible can you have a look and name some!!!