

Blueberry Muffins



Ingredients (makes 4)

- 100g self-raising flour
- 80g raw cane sugar
- 1 teaspoon baking powder
- Pinch of salt
- 50ml soya milk
- 2 tablespoons olive oil
- 1 tablespoon flaxseed (mixed with 2 tablespoons water)
- 1 teaspoon vanilla extract
- Fresh blueberries

Method

1. Preheat the oven to 160°C.
2. Add 2 tablespoons water to 1 tablespoon flaxseed and set aside.
3. Add all the ingredients (except the blueberries) to a large mixing bowl and mix well together.
4. Add the blueberries and gently stir into the mixture.
5. Divide the mixture into 4 muffin cases.
6. Decorate the top of the muffins with additional blueberries.
7. Bake in the oven for 20 minutes until golden on top and when a skewer inserted into the middle of a muffin comes out clean.
8. Leave the muffins to cool on a wire rack.