

6th Clifton All Saints Craft & Produce Show

Sunday 11th September 2016

at Clifton All Saints Church Hall

Cookery Class Recipe

BLUE JEWEL MUFFINS

Ingredients

1	Egg
100ml	Milk
1 tsp	Runny honey
½ tsp	Vanilla extract
½ tsp	Orange zest
45g	Self-raising flour
30	Blueberries

Instructions

1. Grease a 6-hole muffin tin.
2. Beat the egg and milk together. Add the honey, vanilla extract and orange zest.
3. Combine the flour and egg mixture to form a smooth batter.
4. Divide the blueberries equally between the holes in the muffin tray and spoon in the batter.
5. Bake in the oven at 220C/Gas 7 until they have risen and are golden brown.