

# Sapphire Blueberry Muffins

Perfect snack  
for our 65th  
Anniversary!



LANGLEY  
HOUSE TRUST

## Ingredients

- 100g soft butter
- 180g sugar
- 2 eggs
- 120g plain flour
- 1 tsp baking powder
- 100ml milk
- 200g blueberries
- 200ml double cream
- Paper cupcake liners

## Instructions

- Pre-heat the oven to 175°C (fan 150°C).
- Place the paper liners on a muffin tray.
- Mix butter and 160g sugar well.
- Mix in eggs one by one.
- Mix plain flour and baking powder, then add it with the milk to the butter/sugar mix.
- Wash blueberries, dry them and carefully fold 125g of blueberries into the muffin mix by hand.
- Fill the paper liners with the mix and bake in the middle of the oven for 30 minutes. Leave to cool when baked.
- In the meantime, whisk the double cream and 20g sugar until the cream forms stiff peaks.
- Spoon the whipped cream onto cool muffins and decorate with the rest of the blueberries.

**Enjoy!**



**#Langley65**