

PREP: 20 min
COOK: 20 min
SERVES: 30

Blueberry Muffin Bites

Sometimes one bite is exactly what you want - and that's when these perfect little muffins are just the ticket. Bursting with blueberries, and totally buttery, these are a cinch to make.

Ingredients

1 3/4 cups (260g) flour
1 1/2 tsps baking powder
1/2 tsp salt
2 tsps Queen Organic Vanilla Bean Paste
80g butter, melted
3/4 cup + 2 tsp (165g) caster sugar
1 large egg
3/4 cup (180ml) milk
1/2 punnet (125g) fresh berries
1 packet Queen Buttercream Icing

Method

STEP 1

Preheat oven to 190C (fan forced). Prepare 30 mini muffin paper baking cups.

STEP 2

Sift together flour, baking powder, and salt. In a separate bowl, mix together vanilla bean paste, butter, sugar, egg and milk.

STEP 3

Add wet ingredients to dry ingredients, and mix until just combined.

STEP 4

Half fill each well with mixture, press 1 or 2 berries into the centre of mixture, then top with a little more of the muffin mixture.

STEP 5

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Method

Bake for 10-15 minutes – until cooked through. Allow to cool completely before icing.

STEP 6

Prepare Buttercream Icing according to packet instructions. Pipe or spoon on top of muffins and finish with a blueberry.

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