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Recipe:

Blackberry Muffins

Ingridients:

1 x egg 90 g of brown sugar 150 ml of milk 30 ml of oil 1 x teaspoon of vanilla paste 1 x baking powder 250 g of flour 350 g of blackberries 2 x tablespoons of powdered sugar 250 ml of sweet cream



Difficulty:



General description and procedure:

- Put the egg, brown sugar and vanilla paste in a bowl and mix.
- Add milk and oil and mix well.
- Slowly mix in the white flour and baking powder.
- When the dough is well mixed, add another 250 g of blackberries and mix.
- Using 2 spoons, fill muffin molds with the resulting mass. Bake in a heated oven at 200 °C for about 20 minutes.
- After the muffins are baked and cooled, decorate them with cream. Mix 100 g of blackberries and powdered sugar and stir into the

whipped cream. Decorate the muffins with the resulting cream using a syringe or a decorating bag.