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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.