

Blueberry Muffins

Makes 12

Ingredients

100ml rice bran oil
150g caster sugar
2 eggs
1 tsp vanilla essence
200ml milk
2 cups self-raising flour
1 cup fresh or frozen blueberries
Vegetable oil spray for greasing

Method

Combine oil, sugar, egg, vanilla essence and milk in a bowl and whisk together well.

In another large bowl add self raising flour and blueberries.

Pour wet ingredients into flour mixture and stir to combine, but don't overbeat the mixture or it will result in tough muffins.

Line a 12-hole muffin pan with muffin papers and spray with vegetable oil to grease.

½ fill each paper case with muffin mixture.

Place the muffins into a cold oven.

Using the Meals section on your Siemens oven, choose "Cakes" category and scroll through until you reach the "Muffins" selection and press start.

Your muffins will now cook using the Baking Sensor and your oven will switch off when ready.

Alternatively, bake muffins on 4D Hot Air function, 160°C for approx. 20 minutes or until firm to the touch when pressed.