
BLUEBERRY MUFFINS

For 12 – 14 muffins

*200g flour
60g rolled oats
2 teasp. baking powder
½ teasp. natron (soda?)*

*2 eggs
180g brown sugar
1 pouch vanilla sugar
150g soft butter or margarine
1 pinch of salt
300g sour cream*

200g blueberries (jar, fresh or frozen)

Preheat the oven to 180°C.

Blend the flour, oats, baking powder and natron in a bowl.

Mix the eggs with sugar, butter/margarine, salt and sour cream in a second bowl.

Add the flour mix and blend.

Carefully mix the blueberries into the dough.

Fill the dough into muffin cases. Bake for 20-25 minutes at 160°C (with fan).