

# Blueberry and buttermilk muffins

Sometimes you just can't go past the simple pleasures in life - a perfect blueberry muffin, for instance!

## Ingredients:

- 1½ cups wholemeal self-raising flour
- 1 cup self-raising flour
- ¾ cup brown sugar
- 1½ cups buttermilk
- 2 eggs, lightly beaten
- 2 tbsp vegetable oil
- 2 cups blueberries (or other berries of choice)



## Directions:

1. Preheat oven to 180°C.
2. Line 12-hole muffin/cupcake pan with paper cases.
3. Mix flour and sugar together in a bowl.
4. Pour buttermilk, eggs and oil into another bowl and whisk with a fork until just combined.
5. Pour wet ingredients into dry ingredients and stir until just combined.
6. Add berries and stir.
7. Spoon into paper cases and bake for 20 minutes or until golden.

Recipe courtesy of Alana House for **Kidspot**