

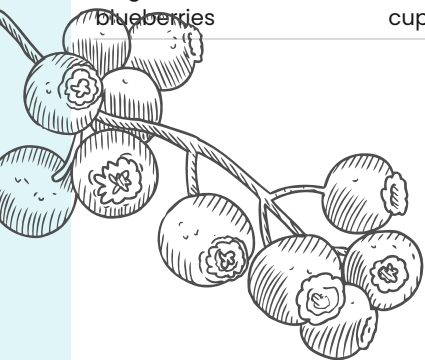
*Perfect recipe
for collective kitchens*

Blueberry Muffins



To calculate the amount needed for each ingredient: Amount of the basic recipe X Number of recipes = Total Amount

Ingredient	Amount	Number of recipes	Total amount
Unbleached all-purpose flour	375 ml (1 ½ cups)		
Quick-cooking oats	250 ml (1 cup)		
Brown sugar	250 ml (1 cup)		
Baking powder	10 ml (2 tsp.)		
Salt	2 ml (½ tsp.)		
2% plain yogurt	250 ml (1 cup)		
Canola oil	125 ml (½ cup)		
Eggs	2		
Vanilla extract	5 ml (1 tsp.)		
Large fresh or frozen Blueberries	500 ml (2 cups)		



PREPARATION 30 MIN
COOKING 30 MIN
SERVINGS 12 MUFFINS

Preparation

- Place the rack in the middle position and preheat the oven to 350 °F. Line 12 muffin cups with paper or silicone liners.
- In a bowl, combine the flour, oats, brown sugar, baking powder and salt.
- In another bowl, combine together the yogurt, oil, eggs and vanilla with a whisk until smooth. Add the dry ingredients, stirring with a wooden spoon or spatula until the dry ingredients are just moistened. Stir in the blueberries.
- Spoon the batter into the muffin cups up to the rim.
- Bake for 30 minutes or until a toothpick inserted into the centre of a muffin comes out clean.
- Let cool in the muffin cups.

Source : Ricardo Cuisine