



CLONAKILTY

CHEF EDWARD HAYDEN'S APPLE & BLUEBERRY MUFFINS



By Irish Yogurts Clonakilty

Apple & Blueberry Muffins

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Prep Time: 5 min

Total Time: 5 min

Category: Dessert

Method

- Preheat the oven to 350°F/180°C/gas mark 4
- Line a 12 cup muffin tray with muffin paper cases
- Mix the flour and sugar together
- Rub in the butter with the tips of your fingers
- Break in the eggs, the [Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt](#) and milk and



mix well. Next, add in the grated apple and blueberries and mix well

- Spoon into prepared muffin tins, bake for 20-25 minutes until golden brown and puffed up

Ingredients

- 5oz/150g of [Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt](#)
- 1lb/450g self raising flour
- 6oz/175g of caster sugar
- 4oz/110g of butter
- 2 large eggs
- 2floz/50ml of milk
- 1 large apple-peeled and grated
- 5oz/150g of blueberries

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