

WINE AND OLIVE ESTATE

## **BLUEBERRY OLIVE OIL MUFFINS**

**RECIPE 13/98** 

## What you will need:

1 1/2 cups self-rising flour

3/4 cup granulated sugar

1 teaspoon ground cinnamon

1 egg

1/2 cup buttermilk

1/3 cup Morgenster Extra Virgin Olive Oil

1 1/4 cups blueberries

## How to prepare:

Preheat the oven to 180 degrees.

Line 9 muffin cups with paper liners.

Stir together the flour, granulated sugar, and cinnamon in a large bowl.

In a medium bowl, beat together the egg, buttermilk, and olive oil.

Stir the wet mixture into the dry mixture with a rubber spatula until a batter forms.



Gently stir in the berries.

Scoop the batter into the muffin cups.

Bake for 25 minutes, until golden.

Let cool.

