

# Blueberry Muffin



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## Ingredients:

250 g Self-Rising Flour

125 ml Milk

40 g Sugar

moderate Blueberry jam

1 pc Egg

1 tsp Baking powder

60 g Butter

1/2 tsp Salt

3/4 tbsp Lemon juice

## Workflow:

1. First, add lemon juice to fresh milk, mix well, let stand for 5 minutes until granules form.
2. Cut the butter into pieces.
3. Self-rising flour, baking powder, sift together and mix well.
4. Add butter, mix and crumble.
5. Add milk, sugar, and blueberry jam gradually, and knead well to form a soft dough.
6. Spread out to a thickness of about 1 inch.
7. Use a mold to suck out a round shape, place it on a baking tray lined with butter paper, and brush with egg wash.
8. Place in the oven and bake with PerfectBake+ Select [Meals] > [Baking Sensor] > [Small Pastries] > [Muffins] until done.

## Setting procedure:

**PerfectBake+** Select [Meals] > [Baking Sensor] > [Small Pastries] > [Muffins]

**PerfectBake+**



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