

Blueberry Moist Muffins

Ingredients:

IREKS Moist Cake	1.000kg
Whole Egg	0.350kg
Vegetable Oil	0.300kg
Water	0.280kg
AI Fruit Filling Blueberry	0.200kg
Macphie Buttercream	0.300kg
Blueberries	24



Method:

1. Add all the ingredients into an electric mixer and mix on a medium speed for 5-7 minutes.
2. Add the mixture into muffin cases
3. Press the upper surface approx. 1 cm deep using an oiled scraper or spatula.
4. Place the muffin cases into a preheated oven
5. (180° C) and bake for initially 5 minutes.
6. Finish baking with open damper for 20-25 minutes.
7. Once cooled, fill a piping bag with the blueberry filling
8. Insert the piping bag into each muffin to inject the filling
9. Pipe the Macphie Buttercream on top
10. Place 2 blueberries on top to decorate