

## Cooking at the Y - Blueberries and Chia Seeds Muffin Recommended for all age groups

## Resources/Ingredients:

- 3 ½ Self Raising Flour
- 1 ½ tablespoons baking powder
- 1 cup of Coconut sugar
- 250 g Nuttelex
- 375 rice milk or low fat cow's milk
- 200 g blueberries
- ½ cup of chia seeds
- ½ cup rolled oats

## Instructions:

- 1. Measure all ingredients
- 2. Pre heat oven to 180 degrees Celsius and place Patty pans in muffin trays
- 3. Cream together Nuttelex and Sugar until light and fluffy
- 4. Fold in flour and baking powder
- 5. Add rice milk and continue mixing
- 6. Mix in Chia seeds, Rolled Oats and Blueberries
- 7. Pour in muffin trays and bake for 20-25mins or until golden in colour and thoroughly cooked.



