



BLUEBERRY SPONGE CAKES



SERVINGS:
10



TIME:
40 MINS



DIFFICULTY:
EASY



COST:
££££

Ingredients:

- 80g self-raising flour
- 40g caster sugar
- 80g vegetable oil spread
- 2 eggs
- 80g blueberries

SCAN ME



Method:

1. Preheat your oven to 180c/160c fan/gas 4
2. Add the eggs, spread and sugar to a bowl and whisk the ingredients together
3. Sieve the flour into the mixture and fold until the mixture is smooth and pale
4. Fold in the blueberries gently
5. Line a cupcake or muffin tin with the appropriate number of cupcake cases and spoon the mixture into the paper cases
6. Bake for 20 minutes until lightly browned and spring back when pressed lightly. Allow to cool for 5 minutes!