

# Bella's berry blast muffins



serves

6



prep

10



cook

±25

- 1 x 90g Suckies pouch (preferably Natural Suckies)
- 150g self-raising flour
- 1 egg
- 50g golden caster sugar
- 30ml milk
- 75ml olive oil
- 1 tbsp honey (optional)
- A handful of mixed berries (fresh or frozen)
- Sprinkling of granulated sugar for the top (optional)



## what to do:

1. Preheat oven to 180°C (350°F). Line a muffin tin.
2. Mix caster sugar and self-raising flour in a bowl.
3. Whisk 1 egg, milk, Suckies pouch, olive oil, honey (if you are using) in another bowl, and combine with dry mix.
4. Fold in berries gently.
5. Fill muffin cases (topping with granulated sugar if you are using), and bake for 20–25 mins until golden.
6. Let cool, then enjoy with Suckies for dippin' or drizzling!

## top tip:

These muffins are great for snackin' on the go or makin' mornings a lil' smoother!

