

## Lemon Verbena and Blueberry Muffins

<b>Equipment:</b> Measuring cups and spoons Medium saucepan Wooden spoon	<b>Ingredients:</b> 2 eggs (or equivalent egg replacement- dry) 1 and ½ cups coconut milk 2 teaspoon vanilla extract 4 cups self-raising gluten free flour 1 cup white sugar 4 teaspoons baking powder ½ teaspoon salt 2/3 cup chopped fresh lemon verbena ½ cup cold butter 2 cups frozen (defrosted) blueberries
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### What to do:

1. Preheat an oven to 200°C. Grease 30 muffin cups.
2. Whisk together the egg (or egg replacement), coconut milk and vanilla extract until smooth; set aside.
3. Chop the lemon verbena into extremely small pieces.
4. Place the gf self-raising flour, sugar, baking powder, salt, and lemon verbena into a bowl and mix well.
5. Add the butter, and rub in with your hands. Only one student with clean hands should do this- not everyone in the group, as many hands make dirty food. Pour the flour mixture into a mixing bowl, and stir in the blueberries. Pour in the milk mixture, and stir until just moistened. Fill the prepared muffin holes 3/4 full. Make sure you create one muffin per person.
6. Bake in the preheated oven until golden and the tops spring back when lightly pressed This should take about 20 minutes. Allow to cool before serving.