



Blueberry Crumble Breakfast Muffins

with a Cinnamon Crumble Topping

Breakfast 40-45 Minutes • Veggie

9A

Find all your unchilled Market items in bag A.



Ground Cinnamon



Velvety Vanilla
Cake Mix



Granola



Instant Oats



Blueberries



Greek Style
Natural Yoghurt

Pantry Items

Butter, Egg, Vegetable Oil

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Muffin cases, muffin tray and bowl.

Ingredients

Ingredients	Quantity
Ground Cinnamon	4 sachets
Velvety Vanilla Cake Mix 13	1 pack
Granola 13	60g
Instant Oats 13	60g
Blueberries**	250g
Greek Style Natural Yoghurt** 7	75g

Pantry	Quantity
Butter*	30g
Egg*	3
Water*	4 tbsp
Vegetable Oil*	5 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per 100g
for uncooked ingredient	100g
Energy (kJ/kcal)	1193 /285
Fat (g)	12.5
Sat. Fat (g)	4.1
Carbohydrate (g)	37.2
Sugars (g)	20.1
Protein (g)	5.4
Salt (g)	0.56

*Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).*

Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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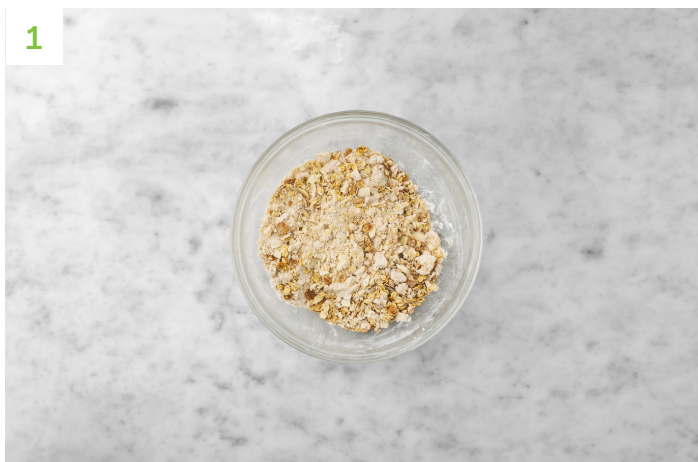
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1



2



3



Make the Crumble Topping

a) Preheat your oven to 180°C/160°C fan/gas mark 4. Pop 9 muffin cases into your muffin tray.

b) Chop the **butter** (see pantry for amount) into 1cm pieces.

c) In a large bowl, combine **half** the **cinnamon** and **8 tbsp** of the **Betty Crocker's vanilla cake mix**. Add the **chopped butter** and rub it in with your fingertips until the **mixture** looks like breadcrumbs.

d) Stir through the **granola**, then set aside for now.

Mix the Muffin Mixture

a) In a large bowl, combine the **oats**, **blueberries**, remaining **cake mix** and **cinnamon**.

b) Add the **Greek style yoghurt** along with the **eggs**, **water** and **vegetable oil** (see pantry for all three amounts) to the **cake mix**.

c) Gently stir until fully combined, 2-3 mins.

Time to Bake

a) Divide the **muffin mixture** between your muffin cases, then top with the **crumble mixture**.

b) Pop onto the middle shelf of your oven until risen and golden, 28-30 mins, or until a rounded knife inserted in the centre comes out clean. **TIP:** *A few crumbs are okay.*

c) When the **muffins** have 10 mins remaining in the oven, rotate the tray to give the **muffins** a nice, even colour.

d) Allow to cool before serving.

Enjoy!