

Blueberry & Cream Cheese Filled Muffins

These light and fluffy muffins offer a tantalizing taste of sweet blueberry filling and tangy cream cheese in every bite. Perfectly balanced and bright, this simple application using Andros Professional Blueberry Spreads can elevate a basic muffin into something a little more.



INGREDIENTS

Batter

- 150g (4oz) **ANDROS Professional Blueberry Spreads**
- 260g (9oz) All-purpose flour
- 100g (3.5 oz) Sugar
- 7g (.25oz) Salt
- 180mL (6fl oz) Buttermilk
- 114g (4oz) Melted unsalted butter
- 2 Eggs

Filling

- 60g (2.1oz) **ANDROS Professional Blueberry Fillings**
- 110g (3.7oz) Softened cream cheese
- 1.5g (.25tsp) Salt
- 1.2mL (.25tsp) Vanilla extract

Finishing

- 27g (1oz) Confectioners' sugar

Makes 4 crostatas

INSTRUCTIONS

Filling

1. Gently fold together the ingredients, leaving them

FEATURED INGREDIENT



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“streaky” and undermixed.

Batter

- 1.** In a large bowl, whisk together dry ingredients.
- 2.** Gently stir in eggs and buttermilk until batter comes together.
- 3.** Fold in melted butter.
- 4.** Swirl in the blueberry filling into batter, again leaving it undermixed like the filling.
- 5.** Divide batter between muffin tins.
- 6.** Scoop 27g (1oz) of filling/cream cheese mixture on top of each muffin.
- 7.** Bake @ 350°F for 30 minutes, rotating halfway through.
- 8.** Muffins should be golden brown and spring back to the touch.
- 9.** Rest in pan for 10 minutes and then move to rack.
- 10.** Dust with confectioners’ sugar.