



Recipe Name: ELDER BERRY MUFFINS

Ingredients:

7 oz.	flour
1.8 oz.	oat flakes (finely milled)
1 Tbsp.	baking powder
1 Tsp.	baking soda
2	eggs
5.3 oz.	sugar
5.3 oz.	soft butter
1 cup	sour cream
5.3 oz.	elderberries
	a pinch of salt
1 Tbsp.	vanilla sugar

Steps to follow:

Preheat oven to 355 F.

Mix flour, the finely milled oat flakes and the baking powder and baking soda. Take the elderberries off the cones with a fork, clean thoroughly, put the elderberries in a colander and let drain.

Beat the eggs with a pinch of salt. Add sugar, soft butter, sour cream and vanilla sugar and mix thoroughly. Add the flour mixture, stirring constantly.

Finally fold the elderberries into the dough carefully and immediately fill the cups of a muffin pan until three quarters of their capacity (after greasing the cups or filling in paper baking cups).

Bake for 20-25 minutes at 355 F until golden-brown.