



## Blueberry Cream Cheese Muffin

Recipe by Culinary Instructor  
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**Serves 4 - 8**

### Ingredients

150g pancake mix  
100ml milk  
1 egg  
2 tbsp sugar  
1 tbsp vegetable oil

### Cream cheese filling

50g cream cheese  
20g sugar  
15g blueberry jam  
½ tsp lemon juice

### Method

1. Add cream cheese and sugar in a small bowl, mix with spatula until even. Add blueberry jam, lemon juice and cornstarch, stir well and set aside.
2. Beat the egg into a mixing bowl, add milk and sugar and beat till combine. Add the pancake mix and vegetable oil and mix well. Do not over mix.

3. Add cream cheese filling to the cake batter. Use a chopstick to draw circles to the batter till you see swirls pattern.
4. Place the cupcake liners in muffin moulds. Divide the batter equally and steam at 100°C for 10 - 12 minutes.

