

DELICIOUS BLUEBERRY VANILLA MUFFINS

PREP TIME: 30 MINUTES • SERVINGS 24

YOU WILL NEED

- 2 cups CASTLE KITCHEN PLAIN JANE VANILLA Mix
- 1 cup almond milk
- ¼ cup coconut sugar
- ¹/₂ cup greek yogurt
- I tsp baking power
- ¼ tsp salt
- 2 tbsp coconut oil
- 1 cup blueberries

PROCEDURE

- Preheat oven to 375 degrees.
- Lightly grease a muffin tin and set aside.
- In a mixing bowl sift together dry ingredients.
- Next stir in the milk, coconut oil and yogurt.
- Gently fold in the berries.
- Scoop batter into muffin tins about ³/₄ full.
- Bake for 22-25 minutes.
- Allow the muffins to cool or enjoy while warm.



TOP TIP You can add an additional 1/2 cup of blueberries for a fruiter taste.

