



this quiet dust...

Vegan Blueberry Lemon Muffins



Dry Ingredients:

- 2 cups all-purpose baking flour
- 1/4 cup sugar
- 2 tsp. baking powder
- 1/4 tsp. baking soda
- 1/4 tsp. salt
- 1/4 tsp. cinnamon
- 1 cup of fresh blueberries
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Liquid Ingredients:

- 1 cup, non-dairy milk
- 1 Tbsp. fresh lemon juice
- 3 Tbsp. melted coconut oil
- 2 Tbsp. maple syrup
- 1 tsp. pure vanilla extract

Preparation

- Preheat oven to 350F
- In one large bowl, add flour, sugar, baking powder, baking soda, salt, and cinnamon.
- Whisk until completely blended.
- In a separate large bowl, add non-dairy milk, lemon juice, coconut oil, maple syrup, and vanilla extract.
- Whisk until completely blended.
- Slowly pour mixed wet ingredients into mixed dry ingredients, and stir until well mixed.
- Very gently fold blueberries into mix, be careful not to disturb the wholeness of the berries.
- Once mixed, pour into cupcake/muffin liners (This Quiet Dust Egg Cups work great as shown in the picture above) filling about 2/3 full.
- Bake in preheated oven for 25-30 minutes, or until toothpick comes out dry and clean.
- Once finished, let cool for about 10 minutes, then enjoy with your favorite cup of coffee or tea!