



BLUEBERRY MUFFINS



Ingredients

Wet Ingredients

¼ cup oil
½ cup sugar or honey
1 tsp vanilla extract
1 tsp lemon zest
¼ cup lemon juice (juice of 1 lemon)
2 eggs
1 cup milk or yogurt (dairy or plant-based)

Dry Ingredients

2 cups all-purpose flour
1 tbsp baking powder
½ tsp salt

Blueberries

1 cup blueberries, fresh or frozen
2 tsp flour



Instructions

Servings
12-15

Prep Time
15 mins

Cook Time
25 mins

Total Time
40 mins

1. Preheat the oven to 375° F.
2. In a large mixing bowl cream together the oil and sugar, then mix in the vanilla, lemon zest, lemon juice, eggs, and milk or yogurt.
3. Add the flour, baking powder, and salt. Combine until the batter is smooth and uniform.
4. In a separate bowl, toss the blueberries in 2 teaspoons of flour until well coated. Fold the floured blueberries into the batter until evenly distributed.
5. Line the muffin tray with muffin liners.
6. Use a spoon or ¼ measuring cup to scoop the batter into the muffin cups.
7. Bake the muffins at 375° F for 20-25 minutes, or until a cake tester pulls out clean.