

Blueberry Cornmeal Muffins (vegan & gluten-free)

***Recipe from www.bakerita.com*

Makes 12 large muffins or 24 mini muffins

INGREDIENTS

Liquids

- ¾ cup unsweetened almond milk
- 1 teaspoons apple cider vinegar
 - **mix together and let curdle for 10 mins, then whisk in:*
- 1/3 cup refined coconut oil, melted
- Flax eggs (prepare while letting milk curdle, see below.)

Flax or chia eggs (for vegan)

- 2 teaspoons of ground flax or chia seeds
- 5 teaspoons of water
 - **whisk together and let sit for 10 mins*

Flour mix (for gluten-free) – whisk together

- 1 ½ cups blanched almond flour
- 1 cup cornmeal
- ½ cup tapioca flour
- ½ cup sugar (any type)
- 2 teaspoons baking powder
- 1 ¼ teaspoon Kosher salt
- ¾ teaspoon ground cinnamon

ASSEMBLY

- Preheat oven to 350 degrees Fahrenheit
- Stir in liquid mix to the flour mix
- Fold in 1 cup of blueberries
- Put batter into muffin pan

Bake for 20 minutes for regular size muffins or 12 minutes for minis

Let cool for 15 minutes