



# SIMPLE BLACKBERRY BREAKFAST MUFFINS



SERVES:                  PREP TIME:                  COOK TIME:  
6                  |                  10M                  |                  25M

VEGETARIAN

## INGREDIENTS:

½ Cup Crofter's Organic Just Fruit Blackberry Fruit Spread

½ Cup Fresh Blackberries

Dry Ingredients:

2 ½ Cups All Purpose Flour

1 Cup Granulated Sugar

1 Tsp Baking Powder

½ Tsp Kosher Salt

Wet Ingredients:

1 Cup Plain Greek Yogurt

½ Cup Milk (Nutmilk)

¾ Cup Canola Oil

2 large Eggs

1 Tsp Vanilla Extract

## DIRECTIONS:

1. Preheat oven to 350°F and line a muffin tin with liners. Set aside.
2. In a large bowl combine all of the dry ingredients. Mix well. In another bowl combine all of the wet ingredients. Mix well. Next, add the dry ingredients into the wet ingredients and mix lightly (careful not to over mix the batter).
3. Next, put fresh blackberries into a bowl. Use the back of a fork to gently mash the blackberries (just until the juice starts to leak out). Add mashed blackberries into the bowl of batter. Lightly mix until combined.
4. Fill up the muffin tins ¼ of the way with batter followed by a scoop of Crofter's Organic Just Fruit Blackberry Fruit Spread. Repeat this process for the entire tray and then fill up the remaining space in the muffin trays with leftover batter (careful not to overfill the liners).
5. Bake for 20-25 minutes in the oven (or until the muffins are a golden color). To check if muffins are done, simply insert a toothpick in the center of a muffin and if it pulls out clean the muffins are done. Careful not to overbake these muffins.
6. Let cool slightly before serving and then enjoy!