



WILD BLUEBERRY CINNAMON MUFFINS



SERVES: PREP TIME: COOK TIME:
12 | 20M | 25M

DAIRY FREE VEGETARIAN

INGREDIENTS:

12 Tbsp Crofter's Organic
Premium Wild Blueberry Fruit
Spread

2 Cups All Purpose Flour

¾ Cup Brown Sugar

1 Tbsp Baking Powder

1 Tsp Ground Cinnamon

½ Tsp Salt

¾ Cup Almond Milk

¼ Cup Olive Oil

1 Large Egg

DIRECTIONS:

1. Preheat oven to 400°F and lightly spray a muffin tray with non-stick spray or a or use muffin liners. Set aside.
2. In a large mixing bowl, combine the flour, brown sugar, baking powder, cinnamon, and salt. Whisk together until combined. Next, add in the almond milk, olive oil and egg. Mix well using a rubber spatula.
3. Scoop roughly 2 Tbsp of batter into the prepared muffin pan and then swirl 1 Tbsp Crofter's Organic Premium Wild Blueberry Fruit Spread into the muffin batter using a toothpick or knife.
4. Place in the oven to bake for 25 minutes (until golden brown). Once finished, remove from the oven and allow to completely cool on a wire rack. Serve and enjoy!