

GLUTEN FREE BLUEBERRY MUFFIN

MAKES ABOUT 12 MUFFINS

FEELS LIKE HOME

INGREDIENTS

GF Flour 2 ½ cups
Sugar 1 ½ cups
Baking Soda 1 tsp
Baking Powder 2 tsp
Salt 1 tsp
Cinnamon 1 tsp
Buttermilk 1 ¼ cups
Eggs 3
Butter, softened 12 Tbsp.
Canola Oil 2 Tbsp.
Blueberries 1 cup

Streusel
Oats 1 cup
Chia Seeds ¼ cup
Sunflower Seeds ½ cup
Dried Cherry ½ cup
Shredded Coconut ½ cup
Cinnamon ½ tsp
Brown Sugar ½ cup
Salt 1 tsp
Melted Butter 4 Tbsp.

DIRECTIONS

Preheat oven to 350 degrees F. Line a muffin tin with 12 muffin liners, and set aside.

To make the streusel, combine all ingredients and toss to combine. Set aside until batter is made.

In a stand mixer fitted with a paddle attachment, combine butter, oil, and sugar. Cream together until light and fluffy. Add in eggs, one at a time, until fully incorporated. Combine all dry ingredients in a separate bowl, then add dry ingredients and buttermilk to the stand mixer until fully incorporated. Scrape down sides as needed. Fold in blueberries last.

Divide batter into 12 muffin liners. Place a handful of prepared streusel on top.

Bake for 20-24 minutes, or until a toothpick comes out clean. Cool at room temperature for 20 minutes, then serve.

