

Dairy Free Blueberry Muffins with Cinnamon Sugar

Ingredients

- 1 1/2 cups all-purpose flour
- 3/4 cup white sugar
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/8 teaspoon salt
- 1 1/2 teaspoons white sugar
- 1 teaspoon cinnamon
- 1 large egg
- 3/4 cup coconut milk
- 1/4 cup vegetable oil
- 1 tablespoon lemon juice
- 3/4 cup fresh or frozen blueberries

Preparation

Preheat oven to 375 degrees. Grease 9 muffin tins, or use papers.

Mix the flour, 3/4 cup sugar, baking powder, baking soda and salt in a bowl. Set aside.

In a small bowl or cup, mix the 1 1/2 teaspoons sugar and cinnamon. Set Aside.

In another bowl, use a whisk to stir the egg, coconut milk, oil and lemon juice until smooth. Switch to a baking spatula and scrape into the flour mixture. Stir to form a stiff batter. Don't over-mix. Stir in the blueberries. (Be especially careful not to over-mix frozen blueberries because the juice will make the batter green.)

Green a teaspoon to scoop the stiff batter into 9 muffin tins (or use an ice cream scoop) to about half-full. Use a clean teaspoon to sprinkle the cinnamon sugar on top.

Bake about 20 minutes, or until the muffins are puffed and golden. Cool slightly. Eat while warm.