



# RASPBERRY MUFFINS

Vegan

## INGREDIENTS

- 1 cup All purpose Flour
- 1/2 cup Sugar
- 1/2 tsp Baking Soda
- 1/2 tsp Baking Powder
- 1/3 cup Coconut Milk
- 1/4 cup Cooking Oil
- 1/4 cup Raspberries

**PREP TIME: 15 MINS**

**COOK TIME: 20 MINS**

**TOTAL TIME: 35 MINS**

**YIELD: 3 LARGE OR 6 MINI MUFFINS**

## DIRECTIONS

- In a bowl add all dry ingredients and mix well. Add wet ingredients one by one to the bowl and mix everything together.
- Fold in raspberries in full size or chop them roughly.
- Line muffin pan with liners or grease with vegan butter. Transfer batter equally to liners ( fill 3/4 of the liner ).
- Add raspberries on top if needed. Bake at 350 F for 20 mins. If using mini muffin pan, bake at 350 F for 15 mins.
- Serve with maple syrup!

### NOTES:

- Use spelt flour or buckwheat flour in place of all purpose flour for gluten-free version.
- Use blueberries or strawberries in place of raspberries.

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