

Oatmeal Blueberry Muffins

ingredients

2 $\frac{3}{4}$ C flour
1 $\frac{1}{2}$ C sucanat or
coconut sugar
4 tsp. baking powder
1 tsp. salt
1 $\frac{1}{2}$ C plain yogurt
2 $\frac{1}{2}$ C blueberries
1 C walnut oil
3 eggs
1 C rolled oats

for the crumble

$\frac{1}{2}$ C sucanat
 $\frac{1}{4}$ C whole wheat pastry flour
 $\frac{1}{2}$ stick of cold butter
1 $\frac{1}{2}$ T cinnamon
 $\frac{1}{4}$ tsp. salt

directions

Put all muffin ingredients except for blueberries into a stand mixer or mix by hand with a wooden spoon in a bowl. Don't overmix. This will help to ensure that your muffins or cake will be light and fluffy. Fold in blueberries.

Pour into lined muffin tins, or one 10" round cake pan. Place topping ingredients into a bowl and roughly mash together with a fork or pastry cutter. Crumble *rustically* on top of the batter. *Save about a quarter of the mix to sprinkle on the finished cake!*

Bake at 350° until the middle springs back to the touch, about 15-20 minutes for muffins and 35-45 minutes* for the cake. Sprinkle remaining crumble on top of hot cake or

note: *The crumb on this cake resembles a traditional coffee cake, however it's VERY easy to over bake, resulting in a *much too dry* cake. Toward the end, watch very closely and take it out when it's still a little soft in the middle.



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