

# Maine Strawberry Muffins



## INGREDIENTS:

$\frac{3}{4}$  cup and 2 tbsp  
all-purpose flour,  
plus  $\frac{1}{2}$  tsp to dust  
strawberries at the end  
 $\frac{3}{4}$  cup whole wheat flour  
 $\frac{1}{2}$  cup and 2 tbsp  
almond flour  
1 tbsp baking powder  
 $\frac{1}{2}$  tsp cinnamon  
 $\frac{1}{2}$  tsp sea salt  
1 cup almond milk  
 $\frac{1}{4}$  cup olive oil  
2 eggs  
 $\frac{1}{2}$  cup sugar  
1 tsp vanilla extract  
1  $\frac{1}{4}$  cups strawberries,  
diced

## INSTRUCTIONS:

1. Preheat oven to 400° F and lightly grease or line a muffin tin.
2. In a medium-sized bowl, combine flours, baking powder, cinnamon, and salt.
3. In a large bowl, whisk together milk, olive oil, eggs, sugar, and vanilla extract.
4. Lightly coat the berries in a  $\frac{1}{2}$  teaspoon of flour.
5. Pour the dry ingredients into the wet ingredients. Stir to combine, then add the strawberries.
6. Scoop the batter into the muffin cups.
7. Bake for 17 minutes.
8. Cool for 10 minutes.
9. Enjoy!

