

## Blissful Blueberry Muffins

by GimmeGlutenFree.com

These muffins should be called "Mission Impossible Blueberry Muffins." How can they be so high in fiber and full of vitamins, yet be so impossibly YUMMY. It's a mystery!

Preheat oven to 350 degrees Fahrenheit.  
Put cupcake papers in cupcake/muffin pan.  
Makes 14 muffins. Bake time: 18-22 minutes

### Ingredients

1 cup ground flaxseed  
1 cup almond flour  
3/4 cup oat flour  
1/2 cup tapioca starch  
1/4 cup coconut flour  
1 1/4 teaspoons baking soda  
1/4 teaspoon salt  
2 extra-large eggs  
1/2 cup oil (I use a mild flavored olive oil)  
1/2 cup honey  
1 tablespoon pure vanilla extract  
1 1/2 teaspoons apple cider vinegar  
1 cup milk of your choice I used So Delicious Unsweetened Coconut Milk  
2 cups fresh blueberries

### METHOD GimmeGlutenFree

1. In a large bowl whisk together first 7 ingredients until mixed.
2. Add the eggs, oil, honey, vinegar, vanilla and milk. Stir until mixed; then stir in the blueberries.
3. Divide batter into a 12 cupcake-paper lined pan. Each muffin will be filled to the top.  
Note: There is too much batter to cram into one pan. You will have enough batter for 2 more muffins. Here's what I do ~ Spoon that extra batter into a greased, small oven-safe baking dish; then (hooray) you will have one giant muffin to enjoy!
4. Pop the muffins in the oven. Bake at 350 degrees for 18-22 minutes or until done.

If you're not sure if they are done, simply insert a toothpick into a muffin. If the toothpick comes out clean then they are done.



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