Yummy Vegan Muffin Recipe

Ingredients

- 250g plain flour
- 150g granulated sugar
- 10g baking powder (about 2 teaspoons)
- 2g baking soda (about 1/2 teaspoon)
- 2g salt (about 1/2 teaspoon)
- 240ml plant-based milk (such as almond, soy, or oat milk)
- 80ml vegetable oil (such as canola or sunflower oil)
- 10ml vanilla extract (about 2 teaspoons)
- 120g fresh or frozen blueberries (or any other berries or chopped fruits)
- Optional: 50g chopped nuts or chocolate chips

Method

1. Preheat the Oven: Preheat your oven to 180°C (350°F). Line a muffin tin with paper liners or lightly grease it.
2. Mix Dry Ingredients: In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
3. Combine Wet Ingredients: In another bowl, whisk together the plant-based milk, vegetable oil, and vanilla extract.
4. Combine Wet and Dry Mixtures: Pour the wet ingredients into the dry ingredients and stir until just combined. Be careful not to overmix; a few lumps are okay.
5. Fold in Add-ins: Gently fold in the blueberries (or your choice of fruit) and any optional add-ins like nuts or chocolate chips.
6. Fill Muffin Tin: Divide the batter evenly among the muffin cups, filling each about 2/3 to 3/4 full.
7. Bake: Bake for 20-25 minutes, or until a toothpick inserted into the centre of a muffin comes out clean.
8. Cool and Serve: Let the muffins cool in the tin for a few minutes, then transfer them to a wire rack to cool completely.

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