Blueberry Granola Muffins



Ingredients

Dry Ingredients:

- 1 ½ cups all-purpose flour
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- ½ tsp cinnamon (optional)

Wet Ingredients:

- ½ cup unsalted butter, melted (or vegetable/coconut oil)
- ½ cup honey or brown sugar
- 2 large eggs (or egg substitute)
- ½ cup Greek yogurt or sour cream (optional)
- ½ cup milk (any kind)
- 1 tsp vanilla extract

Mix-ins:

- 1 cup fresh or frozen blueberries (plus extra for topping)
- ½ cup Blueberry Muffin Granola (plus extra for topping)

Instructions

1. **Preheat oven** to 375°F (190°C). Line a muffin tin with paper liners or grease lightly.
2. **Mix dry ingredients:** In a large bowl, whisk together flour, baking powder, baking soda, salt, and cinnamon.
3. **Mix wet ingredients:** In another bowl, whisk melted butter (or oil), honey (or sugar), eggs (or egg substitute), yogurt (optional), milk, and vanilla.
4. **Combine:** Gradually mix the wet ingredients into the dry ingredients until just combined (do not overmix).
5. **Fold in** the blueberries and granola gently.
6. **Fill muffin cups** about ¾ full. Sprinkle extra granola and blueberries on top.
7. **Bake** for 18–22 minutes or until a toothpick inserted in the center comes out clean.
8. **Cool & enjoy!** Let muffins cool in the pan for 5 minutes, then transfer to a wire rack.