

Mixed Berry Muffins



Ingredients

- 2 cups plain flour
 - 1 tbsb baking powder
 - 2 tsp ground cinnamon
 - 1/3 cup white sugar
 - 1/3 cup brown sugar
 - 1 ripe banana
 - 1/2 cup vegan butter, melted
 - 200ml soy milk
 - 1 cup mixed berries (blueberries, raspberries, strawberries, blackberries)
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Method

- Preheat your oven to 180°C (350°F) and prepare a muffin tray with liners or grease.
- In a large mixing bowl, sift together the flour, baking powder, cinnamon, white sugar, and brown sugar. Mix well to combine.
- In a separate bowl, mash the ripe banana until smooth. Add the melted vegan butter, soy milk, and mixed berries, and stir until well combined.
- Pour the wet mixture into the dry mixture and stir until just combined. Be careful not to overmix.
- Spoon the batter into the prepared muffin tray, filling each cup about two-thirds full.
- Bake in the preheated oven for 23-25 minutes, or until the muffins are golden brown and a toothpick inserted into the center comes out clean.
- Remove from the oven and allow the muffins to cool in the tray for a few minutes before transferring them to a wire rack to cool completely.

