

# GOGI BERRY MUFFINS

## INGREDIENTS

- 1 C Whole wheat pastry flour
- 1 C Spelt flour
- 1 1/2 t Baking powder
- 1/2 t Baking soda
- 1/2 t Ginger (ground)
- 1/2 t Salt
- 1/4 C Earth Balance coconut spread
- 1/4 C Coconut nectar **OR** Agave syrup
- 3/4 C Vegan coconut yogurt **OR** other vegan yogurt
- 1/2 C Orange juice (blood orange) (with pulp)
- 1 T Blood orange (zest)
- 1 t Vanilla
- 3/4 C Gogi Berries (soaked in water for at least 1 hour)
- 1 Blood orange (sliced) (for top of the muffins)



## DIRECTIONS

- 1 Pre-heat oven to 350 F & place cupcake liners in the 'wells' of a cupcake tin
- 2 In a large bowl whisk together the dry ingredients
- 3 In a medium bowl, cream together the margarine, nectar
- 4 Add the coconut yogurt, orange juice, zest & vanilla & mix well
- 5 Add the cream margarine & nectar mix & blend all ingredients
- 6 Fold in the gogi berries
- 7 Fill each cupcake liner with batter until each is about 3/4 full
- 8 Cut blood orange in 1/4 slices & lay 1 or 2 on top of each muffin
- 9 Bake for 20 - 22 minutes or until a toothpick inserted comes out clean
- 10 Allow muffins to cool for at least 15 minutes before transferring them to a wire rack
- 11 Let the muffins cool completely before serving
- 12 Store in an air tight container

