



PALEO BLUEBERRY MUFFINS

Ingredients:

200g Fine almond flour
1/2tsp Baking soda
1/8tsp Fine sea salt
3 Eggs
1 tbsp Honey
2 tbsp Coconut oil, melted
1 tbsp Lemon juice
1 tsp Vanilla extract
1 Cup fresh blueberries

Preheat oven to 160C and grease or line muffin tin

Combine dry ingredients in large bowl

Combine wet ingredients in medium bowl. Stir wet ingredients into dry ingredients, then fold in blueberries

Using a large scoop, fill muffin cups 3/4 full

Bake for 20–25 minutes, until golden brown and toothpick inserted comes out clean

Cool on wire rack