

# Vegan Blueberry and Pawpaw Muffins

## Ingredients

- 1 cup of fresh pawpaw
- ¼ cup vegetable oil
- ¼ cup vegan milk
- 1 tsp. vanilla extract
- 1 cup granulated sugar
- 2 cups all-purpose flour
- 1 tsp. salt
- 2 tsp. baking soda
- 1 cup of fresh blueberries, washed

## Steps

1. Preheat the oven to 350°F (175°C). Remove the pawpaw from the skin and seeds, and place one cup of the flesh in a large mixing bowl. Using a potato masher or a fork, mash until it is a smooth consistency. Add the oil, vegan milk, vanilla extract, and sugar and whisk together well.
2. In a separate bowl, whisk together the flour, salt and baking soda. Combine the dry ingredients to the wet, and stir. Lastly, gently fold in the blueberries.
3. Grease 12 muffins or use muffin liners. Divide the batter evenly, about ¼ cup of batter per muffin. Cook for 25 minutes, or until a toothpick inserted comes out clean. Let cool for a few minutes before removing from the pan.

