

# Vegan Rye Flour Muffins with Raisins

## Ingredients

- 2 cups dark rye flour
- 4 tsp. baking powder
- 1 tsp. ground cinnamon
- ½ tsp. salt
- 1 cup unsweetened almond milk yogurt (or other vegan yogurt)
- ¼ cup agave nectar
- ½ cup water
- 1 cup raisins, cranberries, or other dried fruit

## Steps

1. Preheat the oven to 400°F (200°C). Grease 12 muffin trays and set aside.
2. In a large bowl, whisk together the rye flour, baking powder, cinnamon, and salt. Add the almond yogurt, agave, and water, and stir until well combined. Finally fold in the raisins or other fruit.
3. Distribute the batter between the 12 muffins (about ¼ cup batter each). Place in the oven for about 20 minutes, until they have risen nicely and are cooked through. Remove, and allow to cool before eating.

