

BLUEBERRY MUFFINS

Preheat oven to 400 degrees.

Combine dry ingredients in a large bowl:

1 c. rolled oats
2 c. white flour
1 c. whole wheat flour
1 c. cane juice crystals
2 T. baking powder
1 t. salt

Combine wet ingredients:

2 T. egg replacer
 $\frac{1}{4}$ c. water
1 c. orange juice
1 c. canola oil
 $\frac{1}{2}$ t. vanilla
 $\frac{1}{2}$ c. soymilk

Whisk together egg replacer and water until frothy. Add remaining wet ingredients. Whisk together.

Just before you are ready to add wet ingredients to dry, mix in 2 c. blueberries, fresh or frozen, with dry ingredients:

Add wet ingredients to dry and mix well. Fill muffin cups $\frac{3}{4}$ full and bake at 400 for 20-25 minutes. Be sure the muffins are very golden brown on top before removing them from the oven. They are the best this way!

Makes two dozen.