



Grain-Free Blueberry Muffins

Gluten-Free, Grain-Free, Nut-Free

Ingredients

- ¾ cup butter, melted
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- ¼ teaspoon sea salt
- 2 cups [Otto's Naturals Cassava Flour](#)
- 1 ½ teaspoons [Otto's Naturals Grain-Free Baking Powder](#)
- 1 teaspoon baking soda
- 1 cup plain yogurt
- 2 cups blueberries

Instructions

1. Preheat the oven to 395°F. Line 12 standard muffin cups with muffin liners.
2. In a large mixing bowl, beat together the butter, sugar, and vanilla extract until smooth and creamy.
3. Add the eggs, sea salt, cassava flour, baking powder, baking soda, and yogurt. Stir until the batter is smooth and thick. Fold in the blueberries.
4. Divide the batter into the 12 muffin cups. The muffin cups will be heaping.
5. Bake for 25-30 minutes. The muffins should be golden brown and bounce back when pressed gently.
6. Let the muffins cool in the pan for 10 minutes before moving them to a cooling rack to cool completely.

Note: For a shiny, sparkly look to the muffins, sprinkle some sugar on the muffins before baking them. You can also press additional blueberries into the tops of the muffins before baking them.