

Chocolate Strawberry Blueberry Muffins

Makes 3 dozen

- 3 Cup flour all purpose
- 1 1/3 Cup sugar granulated
- 1 T baking powder
- 1/2 teaspoon salt
- 1/2 cup applesauce
- 2/3 c coconut oil melted
- 2/3 c chocolate almond milk
- 1 Cup frozen blueberries
- 1 Cup frozen strawberries

TOPPING (already made)

- 1/4 Cup brown sugar
- 1/4 Cup sugar granulated
- 1/3 Cup flour all purpose
- 1/4 Cup coconut oil, melted
- 1 teaspoon cinnamon

Rainbow sprinkles

1. Preheat oven to 350.
2. In a small bowl stir together flour, sugar, baking powder and salt. Set aside.
3. In a separate bowl whisk together applesauce, oil and milk.
4. Stir together wet and dry ingredients. Fold in berries.
5. Fill lined cupcake pan full with batter (batter will be thick)
6. Combine topping ingredients with a fork to create a crumb. Top muffins with crumb and sprinkles and bake 25-30 minutes.
7. Let cool 5 minutes in pan before removing.