

Strawberry Blueberry Rainbow Muffins

Makes 2 dozen

MUFFINS

- 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

- 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 the 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 for 25-30 minutes.
7. Let cool for 5 minutes in the pan before removing.

Here are some tips:

- I put the fruit (slightly thawed) in a blender and pulsed a few times to make the fruit smaller.
- I made the topping ahead of time in my mixer, but the kids did the rest:)
- We mixed everything with a spoon and needed a HUGE bowl since this recipe makes a lot!
- If you do not have allergies, the original recipe used butter for the topping instead of coconut oil, vegetable oil in the muffins instead of the coconut oil, 2 eggs instead of the applesauce, and milk instead of the almond milk.

Enjoy!!