



# PUMPKIN BLUEBERRY MUFFINS

*with VaVa Vanilla*



Servings: 12 Muffins 🕒 35 Minutes

## HOT HOT HOT

**Inside Tips:** You can use fresh or frozen berries in this recipe!

## WHAT YOU NEED

### Ingredients

- 2 cups + 1 Tablespoon VaVa Vanilla Dilettoso Mix
- 2 tsp. pumpkin pie spice
- ¼ tsp. nutmeg
- 2 eggs
- ½ cup coconut oil melted
- ¼ Cup Milk of Choice
- 1 Cup Pumpkin Puree
- 1 ¼ cup Blueberries

## HOW TO DO IT

1. **PREHEAT** the oven to 375 degrees Fahrenheit and line a muffin tin with muffin liners. Spray the liners with cooking spray to prevent muffins from sticking.
2. **IN** a medium bowl, whisk the eggs, coconut oil, milk of choice, and pumpkin puree.
3. **IN** a separate bowl whisk your VaVa Vanilla Dilettoso mix, pumpkin pie spice.
4. **ADD** the dry ingredients to the wet ingredients, and stir together with a wooden spoon, being careful not to over mix.
5. **COAT** blueberries with 1 tbsp. of VaVa Vanilla Dilettoso Mix to prevent them from sinking to the bottom of the batter and fold into mixture.
6. **USE** an ice cream scoop to divide the batter among the muffin tins.
7. **BAKE** for approximately 25 minutes. A toothpick should come out clean with just a few crumbs attached to indicate doneness.
8. **ENJOY** once cooled and store covered in the fridge for maximum freshness!

*Buon Appetito!*