Bates Vegan Blueberry Muffins

Makes 12 muffins

2 c. flour

½ c + 3 T granulated sugar

1 ½ tsp kosher salt

2 ½ tsp. baking powder

1 c. vanilla soy milk

¼ c. + 1 T canola oil

1 ¼ c. blueberries

1. Preheat oven to 325 degrees
2. Combine dry ingredients together in a small bowl and set aside.
3. In a mixing bowl, combine wet ingredients, then gently fold them into the dry ones until just mixed.
4. Gently fold in fruit.
5. Scoop batter into a greased muffin tin.
6. Bake for about 25 minutes, or until done. Check for doneness with a toothpick.