Whole Wheat Blueberry Muffins

3/4 cup + 1 Tablespoons whole wheat flour

3/4 cup + 1 Tablespoon white flour

1/2 teaspoon flour (to dust berries)

½ cup + 2 Tablespoons almond flour

1 Tablespoon baking powder

½ teaspoon cinnamon

½ teaspoon salt

1 cup almond milk

¼ cup extra-virgin olive oil

2 eggs

½ cup sugar

1 teaspoon vanilla

1¼ cups blueberries, frozen

Combine flours, baking powder, cinnamon and salt.

Whisk together milk, oil, eggs, sugar and vanilla.

Pour dry ingredients into the wet and gently stir.

Fold in berries with a rubber scraper.

Scoop batter into paper lined muffin cups.

Sprinkle with raw sugar.

Bake 17 minutes at 350.