

Blueberry Walnut Muffins

INGREDIENTS

1/2 cup canola oil

2/3 cup sugar

1 egg

1/2 cup blueberry greek yogurt

1/8 cup blueberry pomegranate juice concentrate

1 tsp lemon extract

1 1/2 cup flour

1 1/2 teaspoons baking powder

1 to 1 1/4 cup(s) fresh blueberries

1 cup walnuts, coarsely chopped

DIRECTIONS

- In a bowl, cream canola oil and sugar. Add egg, yogurt, lemon extract and juice concentrate; mix well. Combine flour and baking powder; stir into creamed mixture just until moistened. Fold in cranberries and walnuts. Fill greased or paper-lined muffin cups three-fourths full.
- Bake at 375 degrees for 20-25 minutes or until muffins test done. Cool for 10 minutes; remove from pan to a wire rack. Yield: 10 muffins.

