

Perfect Pesach Blueberry Muffins (Gluten Free)

Recipe By Rachel Weiss



Cooking and Prep:  40
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Serves:  12

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: Family Table by
Mishpacha Magazine

These Pesach Blueberry muffins really are perfect! They come out moist and fluffy, and are a great snack to grab for those Chol Hamoed trips, or for just a quick Pesach breakfast. If you're not a fan of blueberries, feel free to be creative with the mix-ins: nuts, chocolate chips, raisins all work great in this recipe.

Ingredients (8)

Main ingredients

- 2 cups blueberries
- 1/2 cup water
- 2 and 1/2 cups **Gefen Almond Flour**
- 1/2 teaspoon baking soda

- 1 teaspoon cinnamon
 - 1/2 teaspoon Gefen Pure Vanilla Extract
 - 1/2 cup Gefen Honey
 - 3 eggs
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Start Cooking

Make the Muffins

1. Preheat oven to 325 degrees Fahrenheit (170 degrees Celsius). Line a muffin tin with paper liners.
2. In a small saucepan, simmer the blueberries with the water until the berries release their juice and the mixture has thickened a bit. Let cool.
3. Combine the rest of the ingredients in a large bowl. Add the cooked blueberries. Mix well.
4. Evenly fill each baking cup with the batter. Bake for 25–30 minutes. Makes 12 muffins.