



# Whole Wheat Saskatoon Muffins

## Ingredients:

2 cups whole wheat flour  
3 tsp baking powder  
½ tsp salt  
½ tsp cinnamon  
2 cups saskatoons

½ cup brown sugar  
¼ canola oil  
¾ cup milk  
2 eggs beaten  
½ tsp vanilla

## Instructions:

1. Preheat oven to 425 F.
2. In a bowl, mix flour, baking powder, salt and cinnamon. Stir in berries.
3. In a separate bowl, combine brown sugar, eggs, oil, milk, and vanilla and stir until sugar is dissolved.
4. Add to dry ingredients and stir only until moistened.
5. Fill 12 greased or paper lined muffin tins.
6. Bake for 15 minutes or until evenly browned.

Makes 12 servings.