

# Vegan Vanilla Berry Muffins

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vanilla-swiss-almond-recipe>

## Ingredients:

- 2 2/3 cups flour
- 2 teaspoons baking soda
- 1 teaspoon kosher salt
- 1 cup sugar
- 3/4 cup vegetable oil
- 1 1/3 cups almond Breeze almond milk
- 2 tablespoons white vinegar
- 1 tablespoon vanilla
- 2 cups berries fresh or frozen

## Nutrition:

1. Calories: 1180 calories
2. Carbohydrate: 132 grams
3. Fat: 66 grams
4. Fiber: 13 grams
5. Protein: 19 grams
6. SaturatedFat: 5 grams
7. Sodium: 1230 milligrams
8. Sugar: 55 grams
9. TransFat: 1 grams

---

Thank you for visiting our website. Hope you enjoy Vegan Vanilla Berry Muffins above. You can see more 15 vanilla swiss almond recipe Taste the magic today! to get more great cooking ideas.