**Paleo Blueberry Zucchini Muffins**

These Paleo Blueberry Zucchini Muffins are grain-free, dairy-free, refined sugar free and vegan! Bursting with blueberries and full of shredded zucchini, these muffins are soft, fluffy and perfectly sweet.

Cooking Time

35 mins

Ingredients

* 2 cups almond flour
* 1/4 cup coconut flour
* 1/4 cup coconut sugar
* 2 teaspoons baking powder
* 1 teaspoon cinnamon
* 1/4 teaspoon sea salt
* 3/4 cup almond milk
* 1 teaspoon apple cider vinegar
* 2 tablespoons applesauce
* 2 tablespoons coconut oil
* 1 teaspoon vanilla extract
* 1 1/2 cups shredded zucchini
* 1 cup blueberries, fresh or frozen

Preparation

* Preheat the oven to 350ºF. Line a muffin tin with liners. Set aside.
* In a bowl, mix together the almond milk, apple cider vinegar, applesauce, coconut oil and vanilla extract.
* Add the almond flour, coconut flour, baking powder, cinnamon, sea salt and coconut sugar and mix well. Stir in zucchini until just incorporated, followed by the blueberries.
* Fill each muffin tin ¾ way full. Top with additional blueberries, if desired.
* Bake for 20-25 minutes or until toothpick comes out clean. Allow muffins to cool for 10 minutes before gently removing from pan and cool completely on a rack.