

# Strawberry Muffins

## Ingredients

- 2 1/2 cups self-rising flour
- 1/4 tsp salt
- 1 cup shortening (e.g. margarine, coconut oil, butter)
- 1 cup sugar
- 1/2 cup aquafaba (or 4 eggs) at room temperature
- 1 tsp vanilla extract
- 1 cup (vegan) strawberry yoghurt
- 1 cup (almond) milk
- 1-2 cups diced strawberries

## Method

1. Preheat oven to 180C / 350F.
2. Cream butter and sugar.
3. Add aquafaba, yoghurt, and vanilla extract.
4. Add milk, salt, and flour, and mix well.
5. Grease muffin pans, fill, and bake until a skewer comes out clean.

## Notes

Makes approximately 24 standard-sized cupcakes.

Dice strawberries ahead of time and freeze in a baggie with 1/2 cup sugar. Defrost and use in the recipe, reducing sugar accordingly.

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