Blueberry Muffins

4 c. whole wheat flour

1 t. sea salt

⅓ c. raw sugar

1 T. baking powder

1 T. brewer's yeast

1 c. milk (approximately)

½ c. soy oil

2 eggs, lightly beaten

1 c. blueberries

Preheat the oven to °400. In a mixing bowl, combine the flour, salt, sugar, baking powder and yeast. Stir in enough milk to make a stiff dough. Stir in the oil, eggs and blueberries. Spoon into oiled muffin tins so that they are ¾ full. Bake 30 minutes or until done. Makes about 3 dozen two-inch muffins.