Stuffing Muffins

* **8** **cups bread cubes (about 1 loaf)**
* **3** **tablespoons vegan butter**
* **1** **medium onion, diced**
* **4** **cloves garlic, minced**
* **1** **½ cups celery, diced**
* **1** **tablespoon ground flax seed**
* **1** **teaspoon thyme**
* **1** **teaspoon rosemary**
* **salt and pepper to taste**
* **2½ - 3 cups vegetable broth**
* **oil to grease muffin tin**
1. Preheat oven to 375 degrees. Spread bread cubes out on baking sheet in an even layer. Bake until toasted (about 10 to 15 minutes). Transfer bread to large bowl.
2. Heat the vegan butter in a skillet over medium heat. Once the butter has melted, add the onion, garlic and celery. Cook, stirring often, until the vegetables are very soft, about 10 minutes. Add mixture to bowl with bread cubes.
3. Stir together the ground flax seed and 3 tablespoons warm water in a small bowl. Let sit for 5 minutes to bloom and then add to the bowl with the bread. Add thyme, rosemary, salt and pepper into bowl with bread. Add the vegetable broth, one cup at a time, and toss together. Allow to absorb for a minute before adding more broth. If the bread is too soggy, do not add the full amount.
4. Lightly grease the mini muffin tin. Spoon mixture into each spot, packing it down and filling it slightly above the top. Bake for 18 to 20 minutes, until edges are browned. Remove from oven and let sit until cool enough to handle.