GLUTEN-FREE DOUBLE CHOCOLATE MUFFINS (8 INGREDIENTS)

YIELDS 12

Chrystal Carver

10 min	22 min	32 min
Prep Time	Cook Time	Total Time

★★★★★
5 based on 2 review(s)

Ingredients:

- 2 cups almond flour (or almond meal)
- 1/4 cup unsweetened cocoa (I use Rodelle)
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda
- 1/4 cup coconut oil, melted and cooled
- 1/4 cup pure maple syrup
- 3 large eggs, room temperature
- 1/2 cup gluten-free, dairy-free dark chocolate baking morsel's (I use Enjoy Life)

Instructions:

1. Preheat oven to 350°F (180°C). Line a cupcake pan with 12 paper liners; set aside.

2. In a large mixing bowl, whisk almond flour, cocoa, salt, and baking soda.

3. In a separate medium mixing bowl, whisk coconut oil, maple syrup, and eggs.

4. Add the wet ingredients to the dry ingredients and mix until well combined.

5. Stir in the chocolate chips.

6. Spoon batter evenly into your paper liners.

7. Bake for 18-20 minutes or until the center is set.

8. Remove from the oven and let cool for 5-10 minutes before serving.

9. Store in an airtight container at room temperature.