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PRESENTS...

Let's Get Cooking!!!

Chocolate Chip Muffins – Dairy Free (DF), Gluten Free (GF)

Ingredients

280g gluten free flour
80g almond flour
150g brown sugar
2 tsp baking powder
1 tsp baking soda
1 tsp xanthan gum (check your GR
flour does not already contain
Xanthan gum)
1/2 tsp salt
130 g softened DF butter
140 ml coconut milk
140 g plain coconut yogurt
2 medium eggs
1/2 - 1 tsp vanilla bean paste
2 tbsp lemon juice
150g chocolate chips

Prep Time: 20 minutes

Cooking Time: 20
minutes

Serves



1. Place the oven rack in the middle of the oven, pre-heat the oven to 190 °C and line a 12-hole muffin tin with muffin cases.
2. In a large bowl, whisk together the gluten free and almond flour, brown sugar, baking powder, baking soda, xanthan gum and salt.
3. Add the butter to the dry ingredients and with your hands, work it into the dry ingredients until you get a mixture resembling breadcrumbs.
4. In a separate bowl, whisk together the milk, yogurt, eggs, vanilla bean paste and lemon juice, and add them to the butter-flour mixture. Whisk them together until you get a thick, smooth batter with no lumps.
5. Mix in the chocolate chips into the batter until evenly distributed.
6. Scoop the batter into the muffin cases, dividing it equally between 12. Add a few chocolate chips to the top.
7. Bake at 190 °C for 18 - 20 minutes for standard sized muffins or 20 - 22 minutes for larger muffins), or until risen, golden brown on top and an inserted toothpick comes out clean or with a few moist crumbs attached.
8. Leave in the muffin tin for 3 - 4 minutes, then remove from the tin and place onto a wire cooling rack to cool completely.

Storage: The gluten free chocolate chip muffins are best eaten on the day of baking, but they can be kept in an airtight container in a cool dry place for up to 4 days.