

**Chocolate Peppermint Mocha  
Shakeology Muffins**

**Chocolate Peppermint Mocha  
Shakeology Muffins**



How great do these Chocolate Peppermint Mocha Shakeology Muffins look?! They are the perfect breakfast or snack!

# INGREDIENTS

- 1 (15-oz.) can chickpeas (garbanzo beans), drained, rinsed
- 3 large eggs
- $\frac{1}{2}$  cup raw honey
- 2 scoops Peppermint Mocha Shakeology (or  $\frac{1}{3}$  cup unsweetened cocoa powder)
- 1 tsp. baking soda
- 3 Tbsp. coconut oil, melted
- $\frac{1}{2}$  tsp. pure peppermint extract
- Add extra dark chocolate chips

# INSTRUCTIONS

1. Preheat oven to 350° F.
2. Prepare 12 muffin cups by lining with muffin papers or coating with coconut oil spray
3. Place all ingredients in a blender or food processor; cover. Blend until smooth.
4. Divide batter among 12 prepared muffin cups.
5. Bake for 10 to 12 minutes, or until a toothpick inserted in the center comes out clean.

ENJOY!

