

Gluten-Free Mini Muffins

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This recipe for Gluten-Free Mini Muffins is shared to us by Clean Food Crush! It's back-to-school time which means we all need to grab breakfast and snacks on the go!

INGREDIENTS

- 1 1/2 cups blanched almond flour
- 1/4 cup coconut flour

- 1/2 teaspoon fresh baking soda
- 2 large eggs, room temperature
- 1/2 cup full fat plain Greek yogurt
- 1 tsp vanilla extract
- 1/8 tsp sea salt
- 1/4 cup raw honey, or pure maple syrup
- 1/4 cup mini dark chocolate chips, plus more to sprinkle onto the tops

INGREDIENTS

1. Preheat your oven to 325.
2. In a medium bowl, combine by whisking almond and coconut flours together with the baking soda.
3. In a separate large mixing bowl, whisk eggs, yogurt, vanilla, sea salt, and honey together.
4. Add flour mixture over the egg mixture and whisk until combined well.
5. Fold in your chocolate chips.
6. Scoop the mixture evenly among the 12 mini muffin cups of a silicone muffin tray.
7. Sprinkle the tops lightly with additional chocolate chips.
8. Bake in your preheated oven until tops are golden, about 15-16 minutes.
9. Allow your muffins to cool on a wire rack for 10 minutes!

ENJOY!