



*cara price*

## CHOCOLATE CHIP MUFFINS

### INGREDIENTS

#### dry ingredients

- 3/4 cup coconut flour
- 1/4 cup tapioca flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 cup mini chocolate chips

#### wet ingredients

- 6 eggs, room temperature
- 1/2 cup maple syrup
- 1/4 cup avocado oil
- 1 tablespoon vanilla

### DIRECTIONS

preheat the oven to 350° and line a muffin pan with paper baking cups.

in a medium bowl, whisk together eggs, maple syrup, oil & vanilla.

in a small bowl, mix together coconut flour, tapioca flour, baking powder, baking soda & salt.

add the dry ingredients into the wet ingredients & whisk very quickly until completely smooth. This may take about a minute as coconut flour initially wants to clump when mixed with liquid.

fold in the chocolate chips & stir well. divide batter evenly among lined muffin cups. bake 20-24 minutes, until a toothpick inserted into the middle of the muffin comes out clean.

allow to cool about 5 minutes in the pan, then transfer the muffins to a cooling rack.