



Double Chocolate Chip Mini Muffins

Yield 36 mini muffins

2 Eggs
1/4 cup oil
1/4 cup apple sauce
1 cup almond milk
1 teaspoon vanilla
2 teaspoons xanthum gum
1/2 Cup Sugar
1/4 cup cocoa
1 Tablespoon baking powder
1/2 teaspoon salt
1 3/4 cups GF Flour Blend
3/4 cup GFCF Chocolate chips

Preheat oven to 350 and put muffin liners in muffin pan. Beat egg whites to soft peak. Beat egg yolk, oil, apple sauce, almond milk, vanilla, xanthum gum, and sugar. Add cocoa, salt, baking powder, and one cup of the flour until well mixed. Mix in last 3/4 cup of flour, egg whites and chocolate chips. Spoon into muffin cups, it is easier to do with a cookie scoop. Bake for 12 minutes or until tooth pick comes out clean. Set on pan rack to cool for 5 minutes, remove muffins and place on wire cooling rack until ready to serve or freeze.

These are excellent and would make delicious individual desserts, they taste a lot like a brownie!

<http://lincolntent.com/GFCF-Bread.html>

<http://lincolntent.com/GFCF-Desserts.html>