

CHOCOLATE Cherry Muffins

Makes 12-14 muffins

Ingredients

- 1 1/4 cup **Almond Flour**
- 1 1/2 cups **Oat Flour**
- 1/4 cup **Arrowroot Powder**
- 1/2 cup **Cocoa Powder** (unsweetened)
- 1 cup **Coconut Sugar**
- 1 tsp **Baking Soda**
- 3/4 tsp **Baking Powder**
- 3/4 tsp **Sea Salt**
- 1 tsp **Coffee** (instant crystals)
- 1/2 cup **Cherry Juice**
- 1/4 cup **Light Olive Oil**
- **3 Eggs**
- 1 tbsp **Vanilla Extract**
- 1 tsp **Almond Extract**
- 3/4 cup **Chocolate Chips**
- 3/4 cup **Dried Cherries**

Process

1. **Preheat** your oven to 350°F (177°C) and line a muffin tin with paper muffin liners.
2. **Combine** the oat flour, almond flour, cocoa powder, arrowroot flour, coconut sugar, sea salt, baking powder and baking soda in a large bowl with a wire whisk.
3. **Whisk** the cherry juice (I love skinny girl brand), olive oil, eggs, extracts, and maple syrup in a separate bowl.
4. **Combine** the wet ingredients with the dry ingredients. Add chopped cherries and chocolate chips.
5. **Fill** the muffin liners up with batter about 3/4 of the way full.
6. **Bake** approximately 18 to 22 minutes. Insert a toothpick in the center to test, it should come out clean when done.