

## Deep Dark Chocolate Muffins

Set the oven to 375 degrees. Prepare your muffin pan with liners—makes about 6 or 7 jumbo or 12 cupcake sized muffins.

Whisk to combine and set aside:

- 1½ teaspoons EnerG Egg Replacer
- 2 tablespoons warm water

In a large mixing bowl mix together:

- 1½ cups GF Flour Blend
- ½ cup pulverized walnuts\*
- 2/3 cups organic coconut or cane sugar
- 1/3 cup cocoa powder
- 2 teaspoons baking powder
- ½ teaspoon salt

In a 2 cup measuring cup whisk together:

- 1 6oz container plain or vanilla yogurt (for dairy-free/vegan use coconut milk yogurt)
- 1 teaspoon vanilla
- ½ teaspoon molasses (optional)
- ½ cup water
- egg replacer you prepared earlier
- 1/3 cup grapeseed or other vegetable oil

Pour about half the wet mixture into the dry and give it a few turns with a spoon or silicone spatula. Add the rest of the liquid and stir until combined.

Add to the batter and mix in:

- ½ cup Enjoy Life chocolate chips

Spoon into the paper liners filling them about ¾ full. Bake for 20 minutes or until a toothpick comes out clean. Cool and enjoy.

\*I pulverized the walnuts in a small food processor (or you might be able to use a coffee grinder) until they were the size of large grains of sand. Measure after they're chopped.