

Chocolate Chocolate Chip Mini Muffins

Time: 30 minutes

Servings: 38-40 mini muffins

Level: Easy

Ingredients:

- o ½ cup unsalted butter, melted
- o ¾ cup cocoa powder
- o 1 cup Sukrin Gold, brown sugar substitute erythritol/stevia
- o 1 teaspoon instant coffee
- o ¼ cup water
- o 1 cup buttermilk
- o 2 eggs
- o 1 teaspoon vanilla extract
- o 1 ½ cups tiger nut flour, sifted
- o ¼ cup almond flour
- o ¼ cup cassava flour
- o 1 ½ teaspoons baking soda
- o 1 to 1 ½ cups chocolate chips

Directions:

- 1) Preheat oven to 375°.
- 2) In a large mixing bowl place melted **butter** and **cocoa powder**. Using a paddle for the mixer, mix well.
- 3) Boil **water** and add 1 teaspoon of **instant coffee** to ¼ cup water.
- 4) Add in **brown sugar substitute** and mix well until slightly cooled.
- 5) Add **buttermilk** and mix well.
- 6) Add **one egg** at a time to the mixture.
- 7) Add **vanilla extract**.
- 8) Add **tiger nut flour, almond flour, and cassava flour**. Mix well.
- 9) Add in **baking soda** and mix well.
- 10) Remove mixing bowl from mixer and stir in **chocolate chips**.
- 11) Fill a mini muffin tin with mini baking cups.
- 12) Fill each cup with about 2 tablespoons of batter or use a medium ice-cream scoop to fill.
- 13) Bake the muffins for 14-17 minutes or until a toothpick comes out clean.
- 14) Let the muffins cool for 10 minutes as they will be quite soft coming out of the oven.