

From Kathryn's Kitchen
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Double Chocolate Protein Muffins

Prep Time: 10 minutes
Cook Time: 25 minutes
Servings: 12



Ingredients:

- 1 cup of dairy-free miniature chocolate chips (or carob chips)

Dry:

- 1 cup Arbonne Chocolate Protein Shake Mix
- ¼ cup rice (or coconut) flour
- ¼ cup unsweetened cacao (or natural cocoa) powder
- 1 tbsp. baking powder
- 1 tsp. kosher salt

Wet:

- ¼ cup maple syrup
- 1 cup unsweetened cashew (or almond) milk
- 2 eggs
- 4 tsp. vanilla extract

Directions:

Preheat oven to 350°. In a large mixing bowl whip all wet ingredients together. In a separate mixing bowl sift together all dry ingredients. Continue mixing wet ingredients while slowly adding the combined dry ingredients. Lastly, mix in the chocolate chips. Coat 12 muffin tins lightly with coconut oil. Divide batter equally into twelve muffin tins (approximately ½ to ¾ full). Bake at 350° for 25 minutes or until toothpick inserted in the center comes out clean.



*Enjoy,
Kathryn*

