

“Double” and “chocolate” in the same sentence deserves not only a double-take, but most likely a consistent re-bake (sorry, these are making us slightly more poetic than usual). Filled with pure cocoa and topped with antioxidant-rich caramelized cacao beans, these gluten-free and vegan muffins are a daily indulgence you don’t have to feel guilty about.

Vegan, Gluten-Free Double-Chocolate Muffins

Prep: 15 minutes

Total: 37 minutes

Serves: 12 muffins

Ingredients:

1 ½ cups blanched almond flour

1 cup gluten-free oat flour

3 Tablespoons tapioca starch

2 teaspoons baking powder

¼ cups + 2 Tablespoons unsweetened cocoa powder

½ teaspoon Colima Sea Salt

1 cup water

½ cup maple syrup

2 teaspoons vanilla extract

⅓ cup dairy-free chocolate chips

¼ cup Ava Jane’s Kitchen Caramelized Cacao Beans, crushed, for topping

¼ cup extra chocolate chips for topping

Instructions:

Preheat oven to 350°F.

Line a 12-cup muffin pan with liners we found these stuck to paper liners, so try to use foil liners if you want to avoid the stick).

In a large bowl, add flours, tapioca starch and baking powder, cocoa powder, and salt, and whisk well.

Add water, maple syrup, and vanilla and still until smooth.

Stir in chocolate chips and divide the batter into the muffin cups, filling to nearly the top.

Sprinkle chocolate chips on before baking for more melted chips, along with crushed Ava Jane Caramelized Cacao beans.

Bake for 20-22 minutes, or until the tops are lightly cracked and a toothpick comes out with just a few crumbs.

Let cool for 10 minutes, then move to a wire rack to cool completely. These will crumble if not allowed to cool completely (although they are so delicious you may not care!).

Serve.