**Almond Flour Muffins**

Bake Temp- 375

**Ingredients**

* 3 3/4 cup Blanched Super Fine Ground Almond flour (Honeyville Brand)
* 3 tsp Cinnamon
* 4 ½ tsp Baking Powder
* 1 tsp Sea Salt
* 2 tsp vanilla powder- optional
* 1 ½ Tbsp ground Flaxseed
* 1 ½ Tbsp ground Chia Seed
* 1 ½ cup Apple Sauce
* ¾ cup Maple Syrup
* ¾ cup Liquid Coconut Oil
* 3 tsp Vanilla
* ¾ cup Dairy Free Chocolate Chips (I use enjoy life brand)

**Directions**

1. Mix together all dry ingredients. Almond Flour through Chia Seeds
2. Add Apple Sauce, Maple Syrup, Coconut Oil and Vanilla Extract
3. Add Chocolate Chips
4. Fill muffin tin and bake

24 Standard muffins – bake 30 minutes

These are good with blueberries or nuts too!