



## FIXATE RECIPES

### VEGAN MATCHA MUFFINS

Serves: 12 (1 muffin each)



Total Time: 25 min.

Prep Time: 5 min.

Cooking Time: 20 min.

1½ cups	whole wheat flour	1 cup	unsweetened coconut milk beverage
½ cup	coconut sugar	¼ cup	coconut oil, melted
1 Tbsp.	matcha powder	2 Tbsp.	fresh lemon juice
1 Tbsp.	baking powder	2 tsp.	finely grated lemon peel (lemon zest)
1 Tbsp.	ground flaxseeds	1½ tsp.	pure vanilla extract
½ tsp.	sea salt (or Himalayan salt)		

**SPECIAL EQUIPMENT:** 12-cup muffin pan • Muffin papers/cupcake liners • Nonstick cooking spr

1. Preheat oven to 350° F.
2. Line muffin pan with muffin papers; lightly coat with spray.
3. Add flour, sugar, matcha, baking powder, flaxseeds, and salt to a large mixing bowl; stir to combine. Set aside.
4. Add coconut milk, oil, lemon juice, lemon zest, and extract to a medium mixing bowl; whisk to combine. Pour coconut mixture into flour mixture; stir until a smooth batter forms.
5. Evenly divide batter among prepared cups, filling each approximately ½ full.
6. Bake for 18 to 20 minutes, or until a toothpick inserted into the center of a muffin comes out clean. When cool enough to handle, transfer to a rack to cool completely. Enjoy!

#### RECIPE NOTES:

- Since we're not using white sugar or white flour, your matcha muffins may not be green, but you'll still get the flavor and health benefits.
- To enhance the natural flavor of these delicious muffins, you can add an additional 1 tsp. fresh lemon juice and 2 tsp. lemon zest to the muffin batter before baking. Once muffins are done and cooled, you can add a small amount of a fresh lemon icing made with 2 Tbsp. powdered sugar and the juice from half a lemon. Combine in a small bowl and drizzle lightly over all 12 muffins. You do not need to count additional containers.

#### Nutritional Information (per serving):

Calories:	126	Cholesterol:	0 mg	Fiber:	2 g
Total Fat:	5.5 g	Sodium:	228 mg	Sugars:	5 g
Saturated Fat:	4 g	Carbohydrates:	17 g	Protein:	3 g

THE ULTIMATE  
**FIX** Container Equivalents (per serving)  
■ 1 — 1

Vegan Container Equivalents (per serving)  
■ 1 — 1

Recipes containing the icon are designed to be Vegan and contain no animal products. Please read product labels for each ingredient to ensure this to be the case.

Recipes containing the icon are designed to be Lacto-Ovo vegetarian and contain no poultry, meat, or fish. Please read product labels for each ingredient to ensure this to be the case.