VEGAN CHERRY DARK CHOCOLATE CHIP MUFFINS

Prep time	Cook time	Total time
15 mins	25 mins	40 mins

Simple-to-make cherry dark chocolate chip muffins made with whole wheat and oat flour, coconut oil, fresh cherries and rich dark chocolate.

Author: Minimalist Baker
Recipe type: Muffin
Cuisine: Vegan
Serves: 9 muffins

Ingredients

- 1/3 heaping cup oat flour (ground from rolled oats)
- 1 cup whole wheat pastry flour or unbleached all purpose
- 1/2 tsp baking soda
- 1 tsp baking powder
- pinch salt
- 1/4 cup brown sugar (or sub honey*)
- 1/4 cup melted coconut oil (or sub canola/grapeseed)
- 3/4 cup almond milk
- 1 tsp almond extract
- 1 heaping cup fresh cherries, pitted and lightly chopped
- 1/4 cup chopped dark chocolate, divided

Instructions

1. Preheat oven to 375 degrees F.
2. Combine flours, baking powder, salt and brown sugar in a mixing bowl.
3. Measure out almond milk in a liquid measuring cup, then add melted coconut oil and almond extract and stir. If coconut oil clots up, simply microwave the liquid ingredients for 20-30 seconds until melted again.
4. Add wet to dry ingredients and whisk until just combined. Fold in cherries and 3/4 of the dark chocolate until just combined.
5. Spoon into 9 greased or paper-lined muffin tins and top with remaining chocolate. They will be full; just the way I like them.
6. Bake for 23-25 minutes or until golden brown and a toothpick inserted comes out clean. Let rest in pan for 5 minutes, then transfer to a cooling rack to cool completely.
7. Serve warm with a little non-dairy butter or plain. Store in an airtight container to keep fresh - transfer to freezer after a couple days.

Notes

If using honey in place of brown sugar, it will inevitably make the batter thinner. Compensate with less almond milk and/or more flour of your choice.

Nutrition Information

Serving size: 1 muffin   Calories: 192   Fat: 9 g   Saturated fat: 6 g   Carbohydrates: 26 g   Sugar: 7 g   Sodium: 100 mg   Fiber: 1 g   Protein: 2.5 g

Recipe by Minimalist Baker at http://minimalistbaker.com/vegan-cherry-dark-chocolate-chip-muffins/