

Chocolate Chocolate Chip Muffins

Preheat oven to 350°F

- 2 cups gluten-free flour (your choice or use a blend)
- 2 teaspoons xanthan gum
- 1½ tablespoons baking powder
- ½ cup cocoa powder
- ¼ teaspoon salt
- 1 cup sugar
- ¾ cup oil
- 6 tablespoons hot water mixed with
- 4 teaspoons *Egg Replacer*™
- 1 to 1¼ cup rice milk or other liquid, more only if needed
- ½ to ⅓ cups GFCC chocolate chips

Mix dry ingredients well. Add liquid ingredients and chocolate chips. Mix well. Spoon batter into greased mini or regular sized muffin tins. Bake at 350°F for 15 to 20 minutes or until done for mini-muffins. Bake regular sized muffins for 25-28 minutes, or until done.



From the Author

These delightful muffins are good enough to serve as dessert! Children and adults just eat them right up.

These muffins freeze nicely.

