

Gluten Free Almond Flour Muffins

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Ingredients

4 ounces blanched almond flour (not almond meal), about 1 cup

4 ounces large eggs, about 2 large eggs

1 ounce honey, around 1 tablespoon

$\frac{1}{4}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon apple cider vinegar

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Directions

In a medium bowl, combine almond flour and baking soda

In a large bowl combine eggs, honey, and vinegar

Stir dry ingredients into wet, mixing until combined

Scoop about $\frac{1}{4}$ cup of batter at a time into a paper lined muffin pan

Bake at 350°F for 15 minutes, until slightly browned around the edges

Cool in the pan for $\frac{1}{2}$ hour

You can change it up by using different flavor combinations including: date walnut, lemon poppyseed, dried cranberries with white chocolate chips, cinnamon raisin, and orange dark chocolate chip.