

Gluten Free Almond Flour Muffins

written by The Recipe Exchange | September 17, 2017

Ingredients

8 ounces (WEIGHED or see * notes) almond flour
1/2 teaspoon baking soda
3 eggs
1/4 cup almond milk
2 tablespoons honey
1 teaspoon lemon juice

Directions

Preheat oven to 350 degrees F. Line muffin tin with paper liners.

Mix together almond flour and baking soda in medium mixing bowl. Add eggs, almond milk, honey, and lemon juice until well combined. Spoon into 10 paper liners.

Bake muffins at 350 degrees F for about 14-17 minutes or until golden brown on top.

* notes: Weigh your almond flour or if you don't have a scale since every almond flour is a little different use the nutritional info on the back of the package to determine how many cups equals 8 ounces for that particular brand.

Substitutions: Instead of almond milk you could use regular milk or coconut milk.