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
¼ teaspoon baking soda
½ 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 ¼ 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 ½ 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.