

Gluten-Free Strawberry Muffins

Serves 12

Total time: 30 minutes

Ingredients:

2 cups of almond flour

3 eggs

1/3 cup honey

½ tsp baking soda

Pinch of sea salt

1 tsp vanilla extract

5-6 tbsp coconut oil or ghee, melted

1 cup fresh or defrosted strawberries

Directions:

1. Preheat the oven to 180 degrees C
 2. In a bowl, combine almond flour, baking soda and sea salt
 3. In a separate bowl, combine eggs, honey, vanilla, and coconut oil/ghee.
 4. Combine both mixtures together. Once well incorporated add blueberries and mix.
 5. Fill a muffin pan with liners. Fill each liner with batter.
 6. Bake in oven for 20-30 minutes.
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