

## Vegan Mini Chocolate Chip Muffins

- ¾ cup all purpose baking flour
- ¾ cup whole wheat flour
- ¾ cup coconut sugar
- ¾ Tbsp cocoa powder
- 2.5 tsp baking powder
- ½ tsp salt
- 1 cup non-dairy milk, (I use So Delicious Vanilla Coconut milk)
- ½ cup coconut oil, melted
- 3 Tbsp non-dairy yogurt (I use So Delicious Coconut brand plain)
- 1 tsp vanilla extract
- ½ cup mini semi-sweet chocolate chips

1. Preheat oven to 375 degrees F.
2. In large bowl, mix dry ingredients.
3. In separate bowl, mix wet ingredients.
4. Pour wet into dry and mix. Fold in chocolate chips.
5. Fill greased muffin tins approximately ¾ full, and bake 15-20 min for full-sized muffins or 10-15 min for mini muffins, or until toothpick comes out clean.

