

Applesauce Fudge Muffins (GF, CF)

1 cup applesauce
1tsp vegetable oil (grapeseed works well)
½ cup Sucanat
1 tsp vanilla extract
¼ tsp almond extract

¾ c oat flour (GF)
1/3 c unsweetened cocoa
2 tsp baking powder
½ tsp baking soda
½ tsp salt
½ tsp cinnamon

½ c chocolate chips

Preheat oven to 350°. Grease muffin tins. Combine wet ingredients: applesauce, vegetable oil, sucanat, and vanilla and almond extract in a bowl. Then combine dry ingredients in a separate bowl: oat flour, cocoa, baking powder, baking soda, salt, and cinnamon. Next mix wet and dry ingredients together. Lastly, stir in chocolate chips. Spoon mixture into muffin tins. Bake for 20-22 minutes.