

# Lemon and Chocolate Chips Muffins

COOKING  
LOVERS TESCO



## Consejo del chef

You can store them in an airtight container and enjoy them whenever you want

## Raciones para 4

240 g  
Milk  
65 g  
Coconut flour  
220 g  
Wholemeal spelled flour  
1 teaspoon  
Vinegar  
1 teaspoon  
Yeast  
1 teaspoon  
Baking soda  
1 pinch  
Salt  
100 g  
Coconut or cane sugar  
1 pinch  
Turmeric powder  
70 g  
Olive oil  
  
Zest of 1 lemon  
50 g  
Lemon juice  
1 tablespoon  
Liquid vanilla  
1  
natural Yogurt  
1 handful  
Chocolate chips

- 1 Mix the milk with the lemon juice, vinegar and reserve.
- 2 Apart, mix the yeast, salt, baking soda, flours, grated lemon, turmeric and sugar.
- 3 Add the oil, yogurt and vanilla to milk, and beat well to integrate everything.
- 4 Now, add the solid mixture to the liquid.
- 5 Once everything is well combined and without lumps, we add the chips chocolate.
- 6 On a muffin tray, spread the dough into cupcake papers, filling  $\frac{3}{4}$  parts of the capacity.
- 7 Insert them in the oven, preheated to 190°, for 16 minutes.
- 8 After the time, check with a stick that they are cooked. If the stick comes out clean, take them out and let them cool.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/muffins-de-limon-y-chocolate/>

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