



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

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

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