# Lemon and Chocolate Chips Muffins



**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 ¾ parts of the capacity.
7. Insert them in the oven, preheated to 190º, 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/en/receta/muffins-de-limon-y-chocolate/