

Fudgy Gluten-Free Chocolate Muffins



One word: decadent! Soft, delicious and not too sweet, your taste buds will delight. The caramelized taste of the maple syrup blends perfectly with the slight bitterness of the cocoa. They are even better the next day after heating them for about 20 seconds in the microwave.

Preparation 10 min

Cooking 18 min

Servings 9

Nutrition Facts (per serving)

Calories 220

Fat 7

Carbohydrates 36

Fibre 3

Protein 6

Sodium 95

Ingredients

- 375 ml (1 ½ cups) 1-to-1 gluten-free pastry flour (such as [Queen Street Bakery's](#))
- 125 ml (½ cup) cocoa powder
- 45 ml (3 tbsp) French Vanilla Instant Coffee (such as Nescafe's) (*optional*)
- 45 ml (3 tbsp) ground flaxseed
- 5 ml (1 tsp) baking powder

- 2 large eggs
- 250 ml (1 cup) unsweetened soy beverage
- 125 ml (½ cup) maple syrup
- 30 ml (2 tbsp) melted coconut oil
- 10 ml (2 tsp) vanilla extract
- Chocolate chips (*optional*)

Preparation

1. Preheat the oven to 350°F (180°C) and place 9 paper baking cups in a muffin tin.
2. In a bowl, mix all dry ingredients.
3. In a second bowl, whisk together wet ingredients until well blended.
4. Whisk dry ingredients into a wet mixture until smooth.
5. Divide batter among the baking cups. If desired, add a few chocolate chips on top.
6. Bake for 18 minutes or until the tops are slightly hard to the touch.
7. Remove from the oven and let cool for 2 minutes before transferring to a wire rack for 5-10 minutes to finish baking.

Notes

Can be kept for 4 days in the refrigerator and up to 1 month in the freezer.



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