Favorite Almond Brownie Muffins



Ingredients:
2 tablespoons butter, softened (substitute coconut oil)
¼ cup organic cane sugar
1 organic free-range egg
¼ cup water
1 teaspoon vanilla extract
1 cup almond flour
1/3 cup cacao powder
1/8 teaspoon sea salt
1 teaspoon baking powder
¼ cup dark chocolate chips

Preheat the oven to 350°F. Line a six-part muffin tin with muffin papers.

Cream together butter and sugar in large mixing bowl. Blend in egg. Blend in water and vanilla.

In another bowl, mix together dry ingredients. Add to the butter mixture and blend just until mixed. Stir in the chocolate chips. Drop batter evenly into the six muffin papers.

Bake about 18 minutes, until toothpick comes out clean.