

## **Grain-Free Chocolate Chip Muffins**

Gluten-Free, Grain-Free, Nut-Free

## **Ingredients**

- ¾ cup butter, melted
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- ¾ teaspoon sea salt
- 2 cups Otto's Naturals Cassava Flour
- 1 ½ teaspoons Otto's Naturals Grain-Free Baking Powder
- 1 teaspoon baking soda
- 1 cup + 3 Tablespoons plain yogurt
- 2 cups chocolate chips

## **Instructions**

- 1. Preheat the oven to 375°F. Line 12 standard muffin cups with muffin liners.
- 2. In a large mixing bowl, beat together the butter, sugar, and vanilla extract until smooth and creamy.
- 3. Add the eggs, sea salt, cassava flour, baking powder, baking soda, and yogurt. Stir until the batter is smooth and thick. Fold in the chocolate chips.
- 4. Divide the batter into the 12 muffin cups. The muffin cups will be heaping.
- 5. Bake for 25-30 minutes. The muffins should be golden brown and bounce back when pressed gently. A toothpick inserted into the center should be clean from batter.
- 6. Let the muffins cool in the pan for 10 minutes before moving them to a cooling rack to cool completely.

**Note**: For a shiny, sparkly look to the muffins, sprinkle some sugar on the muffins before baking them. You can also press additional chocolate chips into the tops of the muffins before baking them.