



MORELLO CHERRY CHOCOLATE MUFFINS



SERVES: PREP TIME: COOK TIME:

12 | 15M | 25M

VEGETARIAN

INGREDIENTS:

Dry Ingredients:

- 1 Cup All Purpose Flour
- 1/3 Cup Cocoa Powder
- 3/4 Tsp Baking Soda
- 1/4 Tsp Kosher Salt
- 1/8 Tsp Ground Cinnamon
- 1/2 Cup Chocolate Chips

Wet Ingredients:

- 1/4 Cup + 6 Tbsp Crofter's Organic Premium Morello Cherry Fruit Spread (Divided)
- 2 Large Eggs
- 1/2 Cup Oat Yogurt
- 1/2 Cup Honey
- 1/3 Cup Almond Milk
- 1/4 Cup Olive Oil
- 1 Tsp Vanilla Extract

DIRECTIONS:

1. Preheat the oven to 325 °F and lightly coat a muffin tray with non-stick baking spray. Set aside.
2. In a medium sized mixing bowl, combine the dry ingredients using a whisk and then add in the chocolate chips. Stir until combined and set aside.
3. In another medium sized mixing bowl, combine all of the wet ingredients with the 1/4 cup Crofter's Organic Premium Morello Cherry Fruit Spread. Whisk to combine until smooth. Add the wet ingredients in with the dry ingredients and then bring together using a spatula. Careful not to over mix.
4. Fill the prepared muffin pan about 2/3 of the way full with the muffin batter and add a dollop on of the remaining Crofter's Organic Premium Morello Cherry Fruit Spread on to the top of each muffin (about 1/2 tbsp per muffin). Swirl the fruit spread in with a skewer or a small knife. Repeat for all 12 muffins.
5. Place muffins in the oven and bake for 20-25 minutes. Once done, remove from oven and allow to cool for 5-10 minutes before removing from the tray. Serve and enjoy!