



MORELLO CHERRY COCONUT MUFFINS



SERVES:	PREP TIME:	COOK TIME:
12	10M	15M

GLUTEN FREE

INGREDIENTS:

¾ Cup Crofter's Organic Premium Morello Cherry Fruit Spread

¾ Cup Coconut Flour

1 Tsp Baking Powder

½ Tsp Kosher Salt

4 Eggs

1/3 Cup Coconut Oil (Melted)

¼ Cup Maple Syrup

2 Tsp Vanilla Extract

DIRECTIONS:

1. Preheat oven to 375°F and place muffin liners in each of the muffin wells.
2. In a medium sized bowl, whisk together the coconut flour, baking powder, and salt until evenly combined. Set aside.
3. In a separate medium sized bowl, whisk together the eggs, coconut oil, maple syrup, and vanilla extract until evenly combined. Add the wet mixture to the dry mixture and stir with a wooden spoon until evenly combined.
4. Next, layer the muffin wells like this: 1 Tbsp muffin batter, 1 Tsp Crofter's Organic Premium Morello Cherry Fruit Spread, 1 Tbsp more of batter then top with another 1 Tsp of Crofter's Organic Premium Morello Cherry Fruit Spread. With a toothpick swirl the layers of batter and fruit spread together.
5. Bake for 15 minutes (until you can insert a toothpick in the center, and it will come out clean). Remove from oven and allow to cool for 5 minutes. Once completely cool, remove from the muffin tray. Serve and enjoy!