



# STRAWBERRY BANANA CHOCOLATE MUFFINS



SERVES: 12 | PREP TIME: 15M | COOK TIME: 20M

DAIRY FREE VEGETARIAN

## INGREDIENTS:

1/3 Cup Crofter's Organic Premium Strawberry Banana Fruit Spread

1 1/2 Cup All Purpose Flour

1/3 Cup Cocoa Powder

2 Tsp Baking Powder

1/2 Cup Brown Sugar

3/4 Cup Almond Milk

2 Large Eggs (Beaten)

1/4 Cup Olive Oil

2 Tsp Vanilla Extract

1 Tsp Kosher Salt

## DIRECTIONS:

1. Preheat the oven to 350°F and lightly spraying a muffin tray with non-stick cooking spray. Set aside.
2. In a large mixing bowl, combine the flour, cocoa powder, baking powder and brown sugar. Mix until there are no lumps. Next, add in the almond milk, beaten eggs, olive oil, vanilla extract, and Crofter's Organic Premium Strawberry Banana Fruit Spread. Mix until smooth.
3. Evenly divide the batter between the prepared muffin tray, about 1/4 Cup batter for each well. Once done, sprinkle each muffin lightly with a dash of salt and then place in the oven to bake for 20 minutes (until golden brown).
4. Once ready, remove from the oven and allow to cool on a wire rack before removing the muffins from the tray. Once slightly cooled, remove from tray and enjoy!