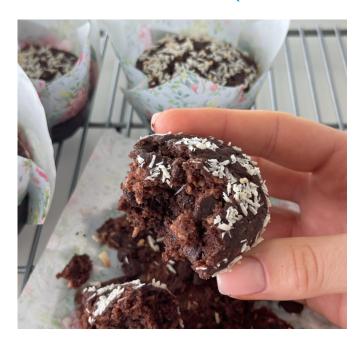


# EGGLESS COCHO COCO MUFFINS

with Choc-o-fotta



Servings: 12 Muffins ( ) 30 Minutes

#### **HOT HOT HOT**

Inside Tips: You can store them in an airtight container at room temperature for up to 3 days. For a longer storage, pop them into the refrigerator for up to a week, or freeze them in a zip lock bag for up to three months.

### **WHAT YOU NEED**

#### **Ingredients**

- 2 Cups Choc-o-lotta Dilettoso Mix
- 1/2 Cup Coconut Milk or Milk of Choice
- 1/2 Cup Shredded Coconut
- 2 Tablespoon Melted Butter or Oil of Choice (Avocado, Coconut or Olive Oil)
- 1/3 Cup Semi-Sweet Chocolate Chips

## **HOW TO DO IT**

- 1. **PREHEAT** the oven to 350 degrees F, and grease or line a 12-cup muffin tin with cupcake liners.
- 2. **USE** a mixing bowl to combine coconut milk, Chocolotta Dilettoso Mix, oil of choice, shredded coconut, and chocolate chips.
- 3. **DISTRIBUTE** the batter in the prepared muffin tin, until each cup is 3/4 full. Top with more chocolate chips and shredded coconut.
- 4. **BAKE** for about 18-20 minutes, until a the toothpick inserted in the center comes out mostly clean.
- 5. **LET** them cool for 10 minutes then remove the muffins from the muffin tin to a cooling rack.
- 6. **ENJOY** solo or with someone you love!

Buon Appetito!