



EGGLESS COCHO COCO MUFFINS

with Choc-o-lotta



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, Choc-o-lotta 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!