



VANILLA CHAI SPICED MUFFINS

with Vava Vanilla



Servings: 12 Muffins ⌚ 50 Minutes

HOT HOT HOT

Inside Tips: Store at room temperature in an airtight container for up to 4 days.

WHAT YOU NEED

Ingredients

- 2 Cups Vava Vanilla Pancake & Waffle mix
- 2 tsp chai spice
- 2 eggs
- 2/3 Cup coconut milk or coconut yogurt
- 1/4 Cup coconut or avocado oil
- 1 tsp vanilla extract

Vanilla Bean Glaze

- 1/4 Cup maple syrup or honey
- 2-3 TB coconut butter (softened to nut butter consistency)
- 1/4 Cup coconut milk
- 1 tsp vanilla bean paste

HOW TO DO IT

1. **PREHEAT** oven to 350 degrees Fahrenheit.
2. **LINE** the muffin tin with paper liners, and set aside.
3. **COMBINE** dry ingredients in a large bowl (Chai spice, and mix).
4. **ADD** in the eggs and coconut milk, oil of choice, and vanilla extract. Stir until just combined.
5. **SPOON** muffin batter into each paper liner filling, almost all the way full.
6. **BAKE** for 12 to 15 minutes until the top of each Muffin has set.
7. **PREPARE** the glaze in a small bowl and microwave until liquid consistency is reached.
8. **COOL** muffins slightly before spooning over each with glaze.
9. **STORE** at room temperature in an airtight container.
10. **ENJOY!**

Buon Appetito!