



ALMOND AND CHOCOLATE VEGAN MUFFIN

Gluten-free muffins with almond flour, cocoa and chocolate drops to celebrate. Ideal for those who do not eat gluten!



INGREDIENTS:

100 g almond flour
80 g of cane sugar
60 g of bitter cocoa powder
4 eggs
1 teaspoon of cake yeast

TO DECORATE

Chocolate cream Emilia
Sugar decorations
Colored ribbons as desired



Difficulty
MEDIUM



Preparation
50 min



Portions
6

- 1** In a large bowl with an electric whip, beat eggs and sugar. Add almond flour, always stirring, then cocoa and sifted yeast. Mix well.

TIP

These cakes are also an ideal gift for those who are intolerant to gluten. With the appropriate decorations they can become the cakes suitable for any season or event.

- 2** Divide the mixture into 6 monodose moulds, taking care not to fill them beyond three quarters.
- 3** Cook for 30 minutes at 180 °. Bend and let cool. Apply the surface with a cream of chocolate cream, apply sugar decorations. Decorate with colored ribbons and serve.