



Paleo Chocolate Brownie Muffins

Adapted from [Jessica DeMay](#)
at [Jay's Making Me Crazy](#) website

Prep Time 5 minutes

Cook Time 20 minutes

Total Time 25 minutes

Servings 10 muffins

Ingredients

- 2 cups almond flour
- 1/4 cup cacao powder
- 1/4 cup coconut sugar (or T SweetLeaf)
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda
- 3 large eggs, room temperature
- 1/4 cup maple syrup
- 1/4 cup melted ghee (or you can use butter or coconut butter)
- 1/2 cup dairy free mini chocolate chips (plus additional for topping)

Instructions

1. Preheat the oven to 350° and line a muffin pan with 10 parchment liners. Set aside.
2. In a large bowl, combine almond flour, cacao powder, coconut sugar, salt, and baking soda. Mix well. Add in the eggs, maple syrup, and ghee. Stir until well mixed and no dry spots remain. Fold in mini chocolate chips.
3. Evenly divide mixture between the 10 muffin liners. Top with additional chocolate chips and press them in slightly. Bake for 18-20 minutes.
4. Can be kept covered at room temperature for 2 days, after that they need to be refrigerated.