



BAKERY STYLE CHOCOLATE PROTEIN MUFFINS

High Protein / Collagen-Rich / Low-Carb

Recipe by Debbie (@debsnourishedkitchen) and

Featured on MariGoldFoods.com

INGREDIENTS:

- 1 cup almond flour
- 5 tbsp oat fiber
- 1/4 cup unsweetened cocoa powder
- 2 scoops MariGold Hot Cocoa Collagen Peptides
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 2 large eggs
- 1/2 cup Icelandic plain yogurt
- 1/4 cup melted butter
- 1/4 cup granular monk fruit (or preferred sweetener)
- 2 tsp vanilla extract
- 2 tbsp unsweetened almond milk
- 1/4 cup sugar-free chocolate chips

DIRECTIONS

1. Preheat oven to 375°F (190°C). Line a muffin tin with liners or grease well.
2. In a bowl, whisk together almond flour, oat fiber, cocoa powder, collagen, baking powder, baking soda, and salt.
3. In another bowl, mix eggs, Icelandic yogurt, melted butter, sweetener, and vanilla extract.
4. Gradually combine the wet and dry ingredients, adding almond milk if the batter is too thick. Fold in chocolate chips if using. Let the batter rest for 5–10 minutes before scooping.
5. Divide batter evenly into the muffin cups, filling them closer to the top.
6. Bake at 375°F (190°C) for 5 minutes, then reduce to 350°F (175°C) and continue baking for 18–22 minutes, or until a toothpick inserted comes out clean.
7. Let cool before enjoying!



Featuring MariGold
Hot Cocoa Collagen Peptides
(MariGoldFoods.com)

