



Picture by Beach Body

# Dark Chocolate Apple Cupcakes

adapted from Annette Cossentine

## Ingredients:

¼ cup Apple Flour

¼ cup Almond Flour (you can substitute coconut flour)

1/3 cup unsweetened cocoa powder

1/3 cup 'sugar' (coconut sugar, maple sugar, raw sugar or Sucanat are best)

4 large eggs

1 cup Almond Milk

½ tsp baking powder

1 tsp vanilla extract

## Instructions:

In a large mixing bowl, add Apple Flour, Almond Flour, cocoa powder, sugar and baking powder. Mix until combined.

Add eggs, vanilla extract & Almond Milk. Work mixture into a runny batter.

Scoop into cupcake form.

Bake for 25-35 minutes until tops are firm to the touch.

You can frost by melting some additional chocolate or add your own frosting.