



cara price

CHOCOLATE CHIP COOKIE DOUGH CUPCAKES

INGREDIENTS

for the cupcakes:

- 2 cups almond flour
- 1/2 cup coconut flour
- 1/2 cup coconut sugar
- 1/2 cup maple syrup
- 1/2 cup avocado oil
- 1/2 cup chocolate chips
- 5 eggs
- 1 tablespoon vanilla
- 1 teaspoon baking powder
- 1/2 teaspoon each: salt & baking soda

for the icing:

- 1 cup palm oil shortening
- 1/2 cup maple syrup
- 2 tablespoons cocoa powder
- 2 tablespoons cashew butter, room temperature
- 1 teaspoon vanilla
- 1/4 teaspoon salt

DIRECTIONS

preheat oven to 350.

first make the icing ~ in a medium size bowl, cream together the palm oil shortening, maple syrup, vanilla & cashew butter. beat about 3 minutes on medium speed, until creamy. add in cocoa powder & salt & beat another 30 seconds or so until well combined, scraping sides of bowl as necessary. place icing in the fridge.

for the cupcakes ~ combine all the dry ingredients, except the chocolate chips in a large bowl.

in a separate small bowl, whisk the eggs, then add all the wet ingredients to the bowl with the eggs. pour wet ingredients into dry & stir, mixing well. fold in chocolate chips.

line a muffin pan with parchment muffin cups & fill just over 1/2 way. (this recipe makes 12-15 cupcakes, depending on the size of your eggs)

bake 21-24 minutes - keep a good eye on these because almond flour goes from not done to burned very quickly! cool completely, then top with icing* & serve.

*if your icing got a little too hard in the fridge, just let it sit out on the counter to get it to room temperature so it will be soft enough to use