



# Chocolate Coconut Cranberry Muffins

**Cook Time:** 20-24 minutes

**Servings:** 12 muffins

## Ingredients

- 1 Cup Whole Wheat Flour
- 1 Cup Unsweetened Cocoa Powder
- 2 tsp. Baking Powder
- 1/4 tsp. Salt
- 1 tsp. Cinnamon
- 1 Cup Stevia in the Raw
- 1 tbsp. Melted Coconut Oil
- 1/4 Cup Egg Whites
- 2 tsp. Vanilla Extract
- 1/2 Cup Plain Nonfat Greek Yogurt
- 5 tbsp. Honey or Agave Nectar
- 1 1/4 Cup Almond Milk
- 1 Cup Cranberries
- 1/4 Cup Coconut Flakes

## Instructions

1. First, preheat the oven to 350°F (177°C).
2. Coat a muffin pan with cooking spray.
3. To a bowl, add 1 cup whole wheat flour, 1 cup unsweetened cocoa powder, 2 tsp. baking powder, 1 cup Stevia, 1 tsp. cinnamon and 1/4 tsp. salt. Whisk to combine.
4. In a separate bowl, add 1/4 egg whites, 2 tsp. vanilla extract, 5 tbsp. honey or agave nectar, and 1 1/4 almond milk.
5. Melt 1 tbsp. coconut oil in the microwave for 30 seconds, and add to the bowl. Whisk to combine.
6. Whisk in 1/2 cup plain nonfat Greek yogurt until it's smooth.
7. Add 1 cup cranberries and 1/4 cup coconut flakes.
8. Slowly add dry ingredients, and stir until it's all combined.
9. Add batter evenly to muffin pan. Sprinkle with coconut flakes.
10. Bake for 20-24 minutes.
11. Cool and serve.

