

Russell Stover

# Joy Bites™ Banana Chocolate Chunk Muffins

These No Sugar Added muffins are a delightful snack for anytime.

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## INGREDIENTS

- 2 1/2 cups almond flour
- 1/4 tsp salt
- 2 tsp baking powder
- 1/2 cup granulated sweetener of choice (suggestion: monk fruit)
- 1/3 cup butter melted
- 3 large eggs
- 6 tbsp milk of choice
- 1 tsp banana extract (no sugar)
- 3/4 bar of [Joy Bites Smooth Creamy Chocolate](#) (chopped)

## INSTRUCTIONS

- Preheat oven to 350 degrees. Line 4 count muffin tin with muffin liners and set aside.
- In small bowl, add almond flour, salt, and baking powder and mix until combined and set aside.
- In separate bowl, combine melted butter, eggs, sweetener, milk of choice, and banana extract, and whisk until glossy.
- Gently add dry ingredients until combined.
- Fold in chocolate chunks at the end.
- Evenly distribute batter amongst the 4 muffin liners.
- Bake muffins for 22-25 minutes, or until skewer comes out mostly clean.
- Remove muffins from oven and let cool in tin for 10 minutes. Carefully transfer them to wire rack to cool completely.

Makes 4 muffins

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