Almond Flour Muffins

Ingredients
4 ounces blanched almond flour (not almond meal), about 1 cup
4 ounces eggs, about 2 large eggs
1 ounce honey, around 1 tablespoon
¼ teaspoon baking soda
½ teaspoon apple cider vinegar

Directions
1. In a medium bowl, combine almond flour and baking soda
2. In a large bowl combine eggs, honey and vinegar
3. Stir dry ingredients into wet, mixing until combined
4. Scoop about ¼ cup of batter at a time into a paper lined muffin pan
5. Bake at 350° for 15 minutes, until slightly browned around the edges
6. Cool in the pan for ½ hour
7. Serve with butter and fruit preserves

Recipe from Elana’s Pantry website: https://elanaspantry.com/ratio-rally-quick-breads-almond-flour-muffins/