White Chocolate Almond Muffins



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Recipe by: Laura Vitale

Makes 18

Prep Time: 15 minutes Cook Time: 25 minutes

Ingredients

- __2 cups of All Purpose Flour
- __1 cup of Ground Almonds
- __1 cup of White Chocolate Chips
- __1 Tbsp of Italian Baking Powder or 2 tsp of

Regular Baking Powder

- __1 tsp of Vanillina Powder or 2 tsp of Vanilla Extract
- __1/2 tsp of Salt
- __1 cup of Granulated Sugar
- __2 Eggs
- __1-1/4 cups of Whole Milk
- __1/3 cup of Melted Butter

- 1) Preheat your oven to 375 degrees, grease 2 muffin pans well with some non-stick spray or lined them with paper liners and set aside.
- 2) Place the chocolate chips in a mini food chopper (or a food processor) and pulse until its super finely chopped and resembles coarse sand and add that to a large bowl with the flour, ground almonds, baking powder, vanilla and salt, give it all a big stir and set aside.



- 3) In a separate bowl, whisk together the butter, milk and eggs, pour into the dry and mix everything together to combine.
- 4) Using an ice cream scoop, divide your batter evenly among the muffin pans, top with a few sliced almonds and some pearled sugar and pop them in the oven to bake for about 20 minutes.
- 5) Sprinkle a little powdered sugar after they have a cooled slightly and dig in!