



# CHOCOLATE SOUR CHERRY MUFFIN

## FOR THE MUFFINS

- 6 Muffins -

- 60g potatoe starch
  - 40g millet flour
  - 40g teff flour
  - 40g rice flour
  - 160g sugar
  - 30g cacao
  - 1/4 teaspoon xanthan
  - 2 teaspoons baking powder
  - 1/8 teaspoons baking soda
  - 1/16 teaspoon vanilla
  - 1/2 teaspoon salt
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- 20g flaxseed + 100g water
  - 60g water
  - 60g sour cherry juice
  - 80g oil
  - 2 teaspoons lemon juice
  - 30 sour cherries (fresh or from a glass/canned)

## FOR THE GLAZE

- 40g chocolate (mind.55% cacao)
- 20g margarine
- 2 tablespoons lemon juice
- 10 tablespoons powdered sugar

\*\*\*VEGAN\*\*\*GLUTENFREE\*\*\*LAKTOSEFREE\*\*\*NUTFREE\*\*\*

- 1 Preheat your oven to 170 °C. Mix the flaxseed with 100g warm water and set aside. In a different bowl mix the dry ingredients (1st paragraph).
- 2 With a fork stir up the flaxseed mixture and give it to your flour mix. Then add 60g of water, 60g of sour cherry juice, 80g oil and the 2 teaspoons lemon juice and mix thoroughly.
- 3 Distribute 2/3 of your dough to your 6 muffins and place 4 cherries into each form. Then distribute the rest of the dough and garnish every muffin with an additional cherry.
- 4 Bake your muffins for 25 minutes. For the frosting cut the chocolate into small pieces and melt the margarine, Take the pot with the margarine from the oven and stir in the chocolate until it is dissolved. For the lemon glaze mix the lemon juice with the powdered sugar.
- 5 Take the muffins out of the oven and let them cool down for a bit. Then put about one tablespoon of chocolate glaze on each muffin and decorate with the lemon glaze.



PREPARATION: 25 min  
BAKING: 25min  
GLAZING: 15min  
HEAT: 170 °C

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