



# Black forest muffins

Recipe Gluten-free, dairy-free (casein-free), hypotoxic and vegan

By: Cuisine l'Angélique



PORTIONS: 15  
PREPARATION: 15 MINUTES  
COOKING: 30 MINUTES

## INGREDIENTS

- 1 box of [muffin mix](#)
- 2 large eggs (110 g) or [egg substitute with chia](#)
- 100 g (1/2 cup) light olive oil
- 280 g (1 cup plus 2 tbsp) plant-based milk substitute
- 10 ml (2 tsp) vanilla extract
- 195 g (1 1/2 cups) cherries, fresh or frozen, cut in 2
- 100g dark chocolate, coarsely chopped

## PREPARATION

1. Preheat the oven to 350 °F.
2. In a bowl, combine eggs, oil, plant-based milk substitute and vanilla extract. Beat with an electric mixer until foamy (about 2 minutes).
3. Stir the dry mixture into the liquids and mix, again using an electric mixer, until the batter begins to thicken (about 1 minute).
4. Add the cherries and chocolate with a wooden spoon. Pour the batter into muffin tins lined with paper moulds.
5. Bake on the centre rack for about 30 minutes, until a toothpick inserted in the middle comes out clean.



## VARIATION

Discover exciting [variations](#) with our muffin mix.

## TIP

Morello cherries are undoubtedly the best for this recipe and gives that typical taste of the cherries of a black forest cake. I confess that we are privileged to have, in Compton, an organic producer of these delicious cherries, which I stock for the whole year:

[Délices de Compton](#)

(Nutritional values soon available)