



Safety Notice! This recipe contains Zylitol which is *TOXIC to DOGS and CATS*.
Store your baked cakes safely *out of reach* of your pets.

Chocolate Pepita Muffins

Ingredients:

5 Large Eggs
1 Planet Princess (Plain) Sandwich Mix
1 Cup Monk Fruit Sweetener (Zylitol)
¼ Cup Avocado Oil
½ Cup Cacao Baking Powder
½ Cup Pepitas, roasted.
1 tsp. Vanilla
1 Cup Water (warm, almost hot)
¼ tsp. Salt

Yield: Approximately 4 dozen mini muffins, 2 dozen standard muffins, or 1 double layer cake (9" diameter).

Set out your Butter and Cream Cheese (if making the dairy Frosting), bringing it to room temperature before mixing.

Grease your cupcake pans (unless you are using silicon pans or paper inserts).

Roast the Pepitas for 10-15 minutes at 300 degrees. This gives them a nice texture and crunch. Meanwhile, gather and measure the other ingredients.

Turn oven up to 350 degrees.

Directions:

1. Crack all 5 Eggs into a metal or glass bowl. Add Salt. Using a hand or stand mixer, beat on high for 2½ to 3 minutes until very fluffy.
2. Add Avocado Oil and Vanilla to eggs and beat on medium low to mix well. Then slowly add Monk Fruit Sweetener (Zylitol) and beat until well integrated.
3. *NOTE:* If you have a bread mixer attachment, this works well for the rest of the process but is not required. Pour in Sandwich Mix. Mix on medium for 30 seconds. You may have to scrape the sides of the bowl to get all the eggs into the batter.
4. Slowly add 1 Cup Very Warm (almost hot) Water and mix on medium for another minute or until all water has been absorbed.



5. Add Cacao Powder and mix in well on medium. Pour in Pepitas and mix on low just until evenly distributed throughout dough.

6. Fill mini cupcake molds/papers to the top. Fill classic muffin pans/papers to about ¼ inch below the top. Divide the batter between two 9" pans. *NOTE:* This is a thicker dough that needs to be pressed into the cavity in order to fill it to the bottom. Have a teaspoon and a small bowl of water handy. Press the dough down to the bottom for each cavity, wetting the spoon as needed.

7. Bake at 350 degrees. Mini muffins, bake 14-17 minutes. Classic muffins, bake 22-25 minutes, 9" Cake pans, bake 35-40 minutes. Muffins/Cakes are done if they feel firm and bounce back. (*NOTE:* Bake times may vary according to your individual oven.)

8. When you remove your cakes/muffins from the oven, let them sit in the pans on a cooling rack for about 5 minutes. Then remove them from the pans to the rack and let them cool completely.

Light Chocolate Frosting (Dairy)

4 Tbsp. Butter

8 oz, Cream Cheese

1 Cup Monk Fruit Powdered Sugar (Zylitol)

1 tsp. Pure Vanilla Extract

2 Tbsp. Cacao Powder (or more for a darker chocolate frosting)

Beat the Butter and Cream Cheese until fluffy. Add Vanilla; mix. Add Cocoa Powder. Mix again. Slowly add in the Powdered Sweetener (Zylitol) and mix well. *NOTE:* You can adjust your frosting thickness by adding Cream, 1 tsp. at a time.

Light Chocolate Frosting (Dairy Free)

Replace the Butter and the Cream Cheese with Palm Oil* and follow the recipe as written. You can thin your frosting using water instead of cream.

*Spectrum has a nice Palm Oil for a creamy non-dairy frosting.

After your cakes/cupcakes are completely cool, frost them using a knife or a piping bag. Store them in an *airtight container* in the refrigerator for up to 7 days. These cakes/cupcakes also freeze well and thaw beautifully, even frosted!

If you want chocolate cake without the nuts, no problem! You can easily leave them out of the recipe. We hope you love these chocolate treats as much as we do.

~ The Planet Princess Team