

Sugar-Free Chocolate Cupcakes



Makes 9 cupcakes

Ingredients:

- $\frac{1}{4}$ cup coconut flour
- $\frac{1}{4}$ cup unsweetened cocoa powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking soda
- 4 large eggs
- $\frac{1}{4}$ cup melted butter
- $\frac{1}{2}$ cup sugar-free syrup*

Instructions:

1. Mix wet ingredients and dry ingredients separately; combine thoroughly with whisk or hand mixer.
2. Place $\frac{1}{4}$ cup batter into each of 9 lined muffin cups.
3. Bake 350°F for 18 minutes or until tooth pick comes out with only a few moist crumbs.
4. Allow to cool in the muffin tins. Transfer to plastic baggie and refrigerate. They keep several days in the refrigerator.

Note:

*Such as Torani coffee syrup, vanilla flavor.

Nutrition per cupcake: Calories 103; Total Fat 8.2 g; Saturated Fat 4.6 g; Monounsaturated Fat 2.3 g; Polyunsaturated Fat 0.5 g; Total Carbohydrates 4.6 g; Dietary Fiber 2.0 g; Sugar Alcohols 0.0 g; Sugars 1.6 g; Protein 3.8 g; Sodium 211 mg