

Lime and coconut muffins (vegan)



10 min.



93 kcal



SteviaSweet Crystal

Preparation

Preheat the oven to 175 °C.

Zest and squeeze the lime. Save half of the juice for the icing. Place the dry ingredients in a bowl and mix well. Add the apple sauce, coconut milk and lime. Carefully mix the dough, then spoon it into the cupcake moulds. If you are using paper moulds, place in a muffin tin before filling. Bake on the middle shelf of the oven for approx. 20 to 25 minutes.

Mix the ingredients for the icing and whisk with a hand-held mixer until the mixture is airy. Once cooled, decorate the muffins with the icing, coconut flakes and lime zest.

Ingredients for 12 servings

250 g	white flour
70 g	SteviaSweet Crystal
3 tsp	baking powder
1/2 tsp	ground vanilla
1/2 tsp	salt
1	lime (zest)
1/2	lime (juice)
200 g	apple sauce
100 ml	coconut milk
50 ml	rapeseed oil

icing

150 g	vegan cream cheese
50 ml	coconut milk
1 tbsp	SteviaSweet Crystal
1/2 tsp	ground vanilla
1/2	lime (juice)

Nutritional information per portion

93	kcal
391	kJ
2.5	g Protein
17.5	g Carbohydrates
1.5	g Fat