

Bacon & Cheddar Cornless Muffins

These muffins are fantastic with soup or chili, and also with bacon and eggs for breakfast when you want something that sticks to your ribs. Great flavor and a legit cornbread texture make these muffins a favorite in my house! While they taste great at any temperature, I like to eat them warm, with extra butter.

Yield: 6 muffins ♦ **Serving Size: 1 muffin** ♦ **Prep Time: 8 minutes** ♦ **Cook Time: 23 minutes**

5 tablespoons butter
1 tablespoon bacon grease
1 cup superfine blanched almond flour
½ cup shredded sharp cheddar cheese
⅓ cup unsweetened almond milk
2 tablespoons coconut flour
1 tablespoon granulated erythritol
2 teaspoons baking powder
½ teaspoon kosher salt
¼ teaspoon xanthan gum
2 large eggs
2 tablespoons chopped cooked bacon

- 1 Preheat the oven to 375°F. Grease or line 6 cups of a standard-size 12-well muffin tin.
- 2 Combine the butter and bacon grease in a medium-sized microwave-safe bowl. Microwave on high for 30 seconds, or until melted. Add the almond flour, cheddar cheese, almond milk, coconut flour, sweetener, baking powder, salt, xanthan gum, and eggs and mix well.
- 3 Spoon the batter into the muffin cups, filling them about two-thirds full. Sprinkle the bacon evenly over the tops of the batter. Bake for 22 minutes, or until a toothpick inserted in the center of a muffin comes out clean.
- 4 Remove the pan from the oven and let cool on a wire rack for about 10 minutes before removing the muffins. Store in an airtight container in the refrigerator for up to 5 days or in the freezer for up to 3 months.
- 5 To reheat, microwave on high for 30 seconds.