

Strawberry, Lemon, & Chia Seed Muffins

~inspired by *I See You Called In Dead*~

250 grams all-purpose flour
12 grams chia seeds
10 grams baking powder
3 grams baking soda
Pinch of salt
115 grams melted coconut oil
170 grams honey
1 large egg
150 grams Greek yogurt
30 grams fresh lemon juice
5 grams lemon zest
5 grams (or 1 teaspoon) pure vanilla extract
250 grams diced strawberries



If you can find two drops of angel tears, the original recipe includes them...

Preheat your oven to 375° and either line your muffin tin with papers or spray it with oil.

In a medium bowl, whisk together the all-purpose flour, chia seeds, baking powder, baking soda, and salt.

In a large bowl, whisk together the melted coconut oil, honey, large egg, Greek yogurt, freshly squeezed lemon juice, lemon zest, and vanilla. Combine the wet ingredients and the dry ingredients in the large bowl and stir gently until *just* combined. Do not overmix (as a general rule for muffins!).

Gently fold in the diced strawberries with a spatula.

Using a large spoon, scoop the batter into paper-lined or greased tins. With all the ingredients combined, you should have about 1,050 grams of batter, give or take (puts a lot of pressure on the egg to be exactly 50g lol), so divide that by 12 and put that much into each section of the muffin tin. It's usually around 85g per muffin.

Bake on the center rack for 25-30 minutes, or until a cake tester inserted into the center comes out clean.

Let these gorgeous muffins cool in the pan for 10 minutes before moving them to a wire rack.

Makes 12 muffins.

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