Macadamia Nut Butter and Lehua Honey Muffins

Makes 12 muffins

2 cup Whole wheat pastry flour
2 tsp. Baking powder
½ tsp. Baking soda
2 Eggs
3/4 cup Macadamia nut butter
3/4 cup Unsweetened apple juice concentrate
1/2 cup Rice Dream plain rice milk
1 T. Macadamia nut oil
6 T. Hawaiian Lehua honey

Preheat oven to 350°F degree.

1. Mix flour, baking powder and baking soda together in a medium bowl.
2. In another bowl, beat the eggs, and then add nut butter until smooth.
3. Mix in apple juice concentrate, milk and oil; beat until well blended.
4. Add the nut butter mixture to the dry ingredients. Stir until just mixed.
5. Fill paper-lined muffin tins ½ full with batter. Make a small indentation in the batter with a spoon and place ½ T. honey in each center.
6. Top with remaining batter to cover.
7. Bake until top springs back lightly when pressed, approximately 25 minutes.
8. Cool five minutes on rack before serving.