

## **Coconut Whipped Cream with Double Chocolate Chip Muffins** (Paleo)

### **Shopping List:**

- Mikey's Double Chocolate Chip Muffin Tops (or other flavor)
- 1 can full fat coconut milk, refrigerated overnight
- 2 tbsp monk fruit sweetener (optional)
- 1 tbsp pure vanilla extract
- organic strawberries

First, make sure to refrigerate the can of coconut milk overnight. This will allow the "milk" to solidify. When ready to prepare the coconut whipped cream, scoop out the solid portion from the top of the can into a metal mixing bowl and discard the remaining water. Add in 1 tbsp pure vanilla extract and 2 tablespoons of monk fruit sweetener (optional). You can substitute the monk fruit sweetener for honey, agave, or a small amount of Stevia if you prefer. Whip the ingredients together using a hand mixer. Return to the refrigerator until ready to use.

Dethaw Mikey's double chocolate chip muffin tops per the instructions on the box.

Add the coconut whipped cream on top of the muffin top along with sliced strawberries. You can use any other fruit you prefer, of course!