Keto Walnut Apricot Muffin Mix

Makes approximately 12 muffins (1 muffin = 1 serving)

Ingredients:
1 ¾ c soft red winter wheat flour
2 tsp baking powder
½ tsp salt
¼ c + 2 tbsp stevia powder
1 ½ tsp cinnamon
¾ tsp nutmeg
¼ tsp allspice
½ cup walnuts
½ cup dried apricot
½ tsp dried orange zest
½ tsp dried lime zest

Directions:
1. Dice apricot into small pieces
2. Chop walnuts
3. Dry zest by placing in a 170°F oven for 30 minutes
4. Whisk all ingredients together until well combined
5. Store in an airtight container

To make muffins:
1. Add muffin mix, ½ cup + 3 tbsp plain whole milk yogurt, 2 eggs, ½ cup olive oil, 1 ½ tsp vanilla extract, and ¼ cup water to a bowl.
2. Stir together until well combined
3. Line muffin tin with muffin cups and fill with batter ¾ of the way
4. Bake at 350 °F for 18 minutes or until toothpick comes out clean