

Chocolate Breakfast Muffins

King Arthur Flour's website (blog)



These can be served as cupcakes too (with frosting if preferred). Delicious either way.

2/3 cup dutch-process cocoa powder (2 ounces)

1 3/4 cups all-purpose flour (7 1/4 ounces)

1 1/4 cups light brown sugar (9 3/8 ounces)

1 teaspoon baking powder

3/4 teaspoon espresso powder, optional

1 teaspoon baking soda

3/4 teaspoon salt

1 cup chocolate chips (6 ounces)

2 large eggs

1 cup milk (8 ounces)

2 teaspoons vanilla

2 teaspoons vinegar

1/2 cup butter (4 ounces, 1 stick) melted

about 3 T. raw sugar or Turbinado sugar for topping (optional)

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 12

These muffins are rich and tender, high-rising, and deep chocolate, both in color and flavor. Warm from the oven, spread with butter or raspberry jam, they're a totally decadent way to greet the day.

1. Preheat the oven to 400°F. Line a standard muffin pan with paper or silicone muffin cups, and grease the cups.
2. In a large mixing bowl, whisk together the cocoa, flour, sugar, baking powder, espresso powder, baking soda, salt and chocolate chips. Set aside.
3. In a large measuring cup or medium-sized mixing bowl, whisk together the eggs, milk, vanilla and vinegar. Add the wet ingredients, along with the melted butter, to the dry ingredients, stirring to blend; there's no need to beat these muffins, just make sure everything is well-combined.
4. Scoop the batter into the prepared muffin tin; the cups will be heaped with batter, and the muffin will bake into a "mushroom" shape. Sprinkle with pearl sugar, if desired.
5. Bake the muffins for 20 to 25 minutes, or until a cake tester inserted in the center of a muffin comes out clean. Remove the muffins from the oven, and after 5 minutes remove them from the pan, allowing them to cool for about 15 minutes on a rack before peeling off the muffin papers or silicone cups. Yield: 12 muffins.

Per Serving (excluding unknown items): 321 Calories; 16g Fat (42.0% calories from fat); 5g Protein; 44g Carbohydrate; 2g Dietary Fiber; 59mg Cholesterol; 390mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 3 Fat; 2 Other Carbohydrates.