

## Chocolate Chocolate Chip Muffins

Rosz Bissett

Prep Time: 35 minutes

Makes 1 serving.

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<b>1 1/4 cups flour</b>	<b>1/2 cup unsweetened cocoa powder</b>
<b>1/2 teaspoon baking powder</b>	<b>1/2 teaspoon baking soda</b>
<b>1/2 teaspoon salt</b>	<b>2 eggs</b>
<b>4 tablespoons melted butter</b>	<b>1/2 cup brown sugar</b>
<b>3/4 cup milk</b>	<b>2 tablespoons pure vanilla extract</b>
<b>1 cup semisweet chocolate chips</b>	<b>1 tablespoon vegetable oil</b>

Special equipment 12 (1/2 cup) capacity muffin tin paper muffin liners or miniature tin paper liners if using miniature tins, cooking spray.

Preheat the oven to 350 F.

Line the muffin tin with paper liners and lightly coat with cooking spray. (This may seem like overkill, but otherwise the muffins will stick.)

Whisk the flour, cocoa, baking powder, baking soda and salt in a medium bowl. In another medium bowl, lightly whisk the eggs, then whisk in the butter, brown sugar, milk, oil and vanilla.

Quickly fold the wet ingredients into the dry with a rubber spatula. Just before the batter comes together, fold in the chocolate chips- don't mix the batter too much or the muffins will be tough. Divide the batter amount the muffin cups ( 1/4 cup of batter per muffin) if using regular size muffins cups, less if using miniature muffins tins.

Bake until a tester inserted in the center comes out clean, about 25 minutes. Turn the muffins out of the tins, cool on a rack.

Serving suggestions: strawberry jam, if you serve with jam serve slightly warm