



Chocolate Muffins

SERVES: 12

TEMPERATURE: 400 DEGREES

PREP TIME: 10 MINUTES

COOK TIME: 8-10 MINUTES

INGREDIENTS

1 1/2 cups all purpose flour
1/2 cup unsweetened cocoa powder
1/2 cup granulated white sugar
1 1/2 teaspoons baking powder
1 teaspoon baking soda

1/2 teaspoon kosher salt
3/4 cup milk
1/3 cup vegetable or canola oil
1 large egg, beaten
1/4 cup mini chocolate chips (optional)

DIRECTIONS

Preheat the oven to 400° F. Grease mini muffin tins.

In a medium bowl, mix flour, cocoa powder, sugar, baking powder, baking soda, and salt.

In a large bowl, whisk together the milk, oil, and the egg. Add the dry ingredients and stir just until combined.

Fill the muffin cups

Bake 8-10 minutes or until a toothpick comes out clean.

Note: To make these into regular sized muffins double the baking time to 20 minutes.

