

CHOCOLATE MUFFINS WITH CHOCOLATE CHIPS AKA MUDDY CREEK MUFFIN

A Writer in the Kitchen with MK McClintock

The recipe is simple, delicious, and includes two super easy variations.



Prep time: 15 min

Cook time: 17-19 min

Yield: 12 Muffins

MUFFIN INGREDIENTS:

- 1 ¼ cup all-purpose flour
- ½ cup cocoa (I use dark chocolate)
- 1 Tablespoon baking powder
- ½ teaspoon sea salt
- 2 ounces unsweetened chocolate, melted (you can use semisweet chocolate if you prefer)
- 1/3 cup unsalted butter, melted
- ½ cup granulated sugar
- 1 large egg
- ½ cup + 1Tbs non-fat milk (you can use 1%, 2%, or whole milk if you prefer; I only ever use skim)
- ½ cup light sour cream
- 2 teaspoons pure vanilla extract
- 1 teaspoon Creme De Cacao or chocolate flavoring, optional (I use the chocolate flavoring)
- 2 cups mini chocolate chips (you can use full-size chips, but I find the mini work best)

INSTRUCTIONS:

1. Preheat oven to 400 degrees F.
2. Stir together the flour, cocoa, baking powder, and salt.
3. Melt together the chocolate and butter on the stove (preferred), or on low in the microwave (watch it carefully). Once melted, whisk or blend in the sugar, egg, milk, sour cream, vanilla, and cacao.
4. Fold in the chocolate chips.
5. Fill tins evenly, and bake approximately 17-19 minutes.
6. Optional: Allow to cool 5 minutes then drizzle melted chocolate over each muffin.

Note:

- I often find myself with a little leftover, and choose to use a mini muffin pan for the remaining mixture. If you use mini muffin pans, bake for 10 minutes.

Variations:

- Almond Variation:
 - o Add 1 teaspoon almond extract to the batter at the point where you add the vanilla and sprinkle the tops with chopped almonds before the chocolate drizzle sets. A ½ cup should be plenty, or a ¼ cup if you don't want too much.
 - o If you opt not to use the chocolate drizzle, sprinkle the chopped almonds on top of the muffins before baking.
- Coconut Variation:
 - o Add 1 ½ teaspoons of coconut extract to the batter at the point where you add the vanilla.
 - o Add ¼ cup finely shredded coconut to the batter, *or*
 - o sprinkle it on top of the baked muffins before the chocolate drizzle sets, *or*
 - o pre-bake ¼ cup of coconut on a baking sheet at 350 for 10 minutes and sprinkle that on top of the baked muffins before the chocolate drizzle sets.

Nutritional info may vary based on the type of ingredients used. If you have specific dietary needs or restrictions, you may need to calculate the nutritional info based on the exact ingredients you use.