

Chocolate Chocolate Chip Muffins

Ingredients:

1/2 cup sugar

1 egg

1 cup milk or milk substitute

1/4 cup cocoa powder

2 tbsp butter or margarine melted

2 tbsp canola oil

1 tsp vanilla flavor

6 tbsp chocolate chips

Directions: Preheat oven to 200 degrees. Add sugar and egg and mix on high for 2 minutes. Add 1 1/2 cup of flour mix slowly, alternating with milk. Add 1/4 cup of cocoa powder. Add canola oil and butter, mix thoroughly. Add vanilla flavor and chocolate chips. Pour mix into pre-greased muffin or mini loaf pan, filling 3/4 full. Bake at 200 degrees for 20 minutes. Leaving pan in, increase oven temperature to 350 degrees and cook for an additional 8-10 minutes or until thoroughly cooked. Serve after cooling. Final product may be stored in freezer safe bag for up to 3 months. Reheat at 350 degrees for 5-6 minutes. Makes 6 mini loaves, 10-12 muffins or 40 mini muffins. For a richer chocolate flavor, use 1/2 cup milk and 1/2 cup brewed coffee.

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Add 1/4 cup of cocoa and increase milk to 1 cup