

Triple Chocolate Muffins

Ingredients:

1 ¼ c. all-purpose flour
½ c. brown sugar
½ c. unsweetened cocoa powder
½ tsp. table salt
½ tsp. baking powder
½ tsp. baking soda
¾ c. milk
1/3 c. vegetable oil
2 large eggs, room temperature
2 tsp. vanilla extract
¼ c. finely chopped semisweet chocolate
¼ c. finely chopped white chocolate

Directions:

1. Preheat oven to 375 degrees. Grease muffin pan or line with paper liners.
2. In a medium bowl, stir together the flour, brown sugar, cocoa powder, salt, baking powder, and baking soda.
3. In another bowl, stir together the milk, oil, eggs, and vanilla until well blended.
4. Make a well in the middle of the dry ingredients, then pour the wet ingredients in the middle and stir to mix. When almost blended, add the semisweet and white chocolate, and mix until just combined.
5. Spoon the batter into the muffin cups about 2/3 full. Bake for 12-15 minutes or until a toothpick inserted into the middle of a muffin comes out clean. Cool slightly, then transfer the muffins to a wire rack to cool.

****Recipe adapted from mini muffins to full size muffins**

Recipe Source: Kid Chef Bakes Cookbook by Lisa Huff

Dear Judge,

This triple chocolate muffin recipe has become my favorite to make. I really like chocolate. I like when I bite into it and get a melted piece of chocolate. I changed the recipe from mini muffins to regular muffins because I like the bigger ones better. I had to change the time from the original recipe because they were bigger. I baked them for about 13 minutes and they came out perfectly done.

Thank you for doing the virtual foods judging,

Lorelei Olson