

CHOCOLATE MUFFINS

(Heather)

1 1/2 c. flour
1/3 c. cocoa
1/2 c. sugar
1 tsp. baking powder
1/2 tsp. baking soda
1 tsp. salt

1 egg
3/4 c. milk to which you add 2 tsp. vinegar
1/2 c. oil

Optional -- one or more of the following:

1/3 cup chocolate chips
1/3 cup chopped nuts (think hazelnuts, walnuts or pecans)
1/3 cup dried cherries or cranberries

Preheat oven to 400F. Line muffin tin with muffin papers. Sift together flour, cocoa, sugar, baking powder, baking soda, and salt. In a separate bowl, whisk together egg, "soured" milk, and oil. Stir together the dry and wet ingredients and mix only until combined. Add any optional ingredients. Spoon into muffin tin and bake for 20 minutes or until done.

Makes 12.

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