

Chocolate Muffins

2C all-purpose flour
3/4C cocoa
1C sugar
1T baking powder

1 egg
1C milk
1/2C vegetable oil
1T molasses
1T sour cream
1t vanilla

Optional: 1T peppermint extract

1 1/2C chocolate chips

Whisk the dry ingredients together in a large bowl.

Whisk the liquids together in a small bowl and add to the dry ingredients. Mix with a spoon. Mix just until everything is combined.

Put into 2-inch paper muffin cups.

Top with raw sugar crystals for a sweet crunchy topping.

Bake at 375 degrees for 21 minutes or until a toothpick comes out almost clean.

Makes 18 muffins.