

## dark chocolate muffins from Better Homes and Gardens



### ingredients

- 1-1/4 cups all-purpose flour
- 3/4 cup whole wheat flour
- 1/4 cup granulated sugar
- 1/4 cup packed brown sugar
- 3 tablespoons unsweetened cocoa powder
- 1-1/2 teaspoon baking soda
- 3/4 cup fat-free milk
- 3/4 cup unsweetened applesauce
- 1 tablespoon cooking oil
- 1 tablespoon molasses
- 2 teaspoons balsamic vinegar
- 1 teaspoon vanilla
- 1/3 cup miniature semisweet chocolate pieces (or a little more)

### directions

1. Preheat oven to 350 degree F. Line 24 muffin cups with liners; set aside. In a bowl combine flours, sugars, cocoa powder, soda, and 1/4 teaspoon salt. Make a well in center of flour mixture; set aside. In another bowl combine milk, applesauce, oil, molasses, vinegar, and vanilla. Add to flour mixture. Stir just until moistened (batter should be lumpy). Stir in half the chocolate pieces.
2. Spoon batter into prepared muffin cups, filling each pan cup about half full. Sprinkle with remaining chocolate pieces. Bake for approximately 20 minutes or until a wooden pick inserted near center comes out clean. Cool in pan on rack for 5 minutes. Remove from muffin cups; serve warm. Or cool completely; wrap tightly and freeze up to 3 months. Reheat to serve. Makes about 24 muffins.