

CHOCOLATE CREAM CHEESE MUFFINS

(serves 4)

INGREDIENTS AND QUANTITIES:

BATTER

1 1/2 cups flour
1/4 cup cocoa
1 cup sugar
1 tsp. baking soda
1/2 tsp. salt
1 cup water
1/2 cup milk
1/2 cup oil
1 tbsp. vinegar
1 tsp. vanilla

FILLING

8 oz. cream cheese
1 egg
1/3 cup sugar
1/2 cup chocolate chips

EQUIPMENT & UTENSILS:

Two mixing bowls
rubber spatula
custard cups and muffin tin
small, dry and liquid measures
sieve
wooden spoon
spoons

PROCEDURE:

1. Preheat oven to 400 F.
2. Line muffin tins with paper liners.
3. Sift together and mix the first five ingredients from the batter.
4. Add the next five ingredients.
5. Beat cream cheese until smooth. Add egg and sugar and beat until smooth. Add chocolate chips.
6. Fill muffin tins 1/3 full. Push 1 Tbsp. of the cream cheese mixture into the middle of the muffins.
7. Bake 20–25 minutes or until done.