

A Recipe From *tikkido*

Chocolate Cherry Muffins

<https://tikkido.com/blog/chocolate-cherry-muffin-recipe>

Chocolate Cherry Muffin Recipe

Makes 18 Muffins

- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2/3 cups cocoa powder
- 1/2 cup chocolate chips
- 1/2 cup dried cherries
- 2 eggs
- 1 1/4 cup packed brown sugar
- 3/4 cups milk
- 1 stick (8 Tablespoons, or half a cup) of butter, melted
- 1 teaspoon vanilla
- 2 teaspoons vinegar

Instructions:

1. Combine all dry ingredients in a bowl. This includes the dried cherries and chocolate chips, but does not include the sugar (sugar is treated as a wet ingredient in muffin recipes).
2. Combine wet ingredients in second bowl (including the sugar).
3. Mix the two bowls of ingredients together just until a batter forms (do not over-mix).
4. Scoop batter into lined muffin/cupcake tins.
5. Bake at 350 degrees Fahrenheit for 20-23 minutes.

