

Double Chocolate Muffins

Based on the recipe by Dashing Dish

Ingredients

1 3/4 cups oats
3 eggs whites
3/4 cup cocoa powder
1/2 cup unsweetened applesauce
1 teaspoon vanilla extract
1/2 cup plain greek yogurt
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/2 teaspoon cream of tartar
1/4 teaspoon salt
1 cup hot water (not pictured)
1 cup sugar or equivalent substitute
1/2 cup mini chocolate chips, divided

In a blender or food processor, add all ingredients except chocolate chips. Blend until oats are fine and all ingredients are incorporated.

Transfer batter to a medium bowl and stir in 1/4 cup of the mini chocolate chips, reserving the rest for topping. Alternatively, stir in all the chocolate chips and forgo the topping.

Divide batter among greased muffin cups (*Note: The original recipe says a yield of 12 muffins, but I filled my cups about 2/3 full and ended up with 24 muffins.*)

Bake at 350 degrees F for 7 minutes. Remove from oven and evenly distribute mini chips over muffins before return to oven to bake for another 5-7 minutes. Alternatively, bake for 15 uninterrupted minutes.

Remove from oven and let cool in pan for about 5 minutes before removing to wire rack to complete cooling. Muffins can be stored in an airtight container and frozen. To enjoy, thaw in microwave for 20-30 seconds.

Makes 24 muffins.

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