

Triple Chocolate Muffins



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Muffins

1/2 cup butter
2/3 cup semi-sweet chocolate chips
1 cup sour cream
1 teaspoon vanilla extract
2 eggs
1/4 cup packed dark brown sugar
1 package Yumree Yumree Muffins & Coffee Cakes mix
2/3 cup miniature semi-sweet chocolate chips

Glaze

1/4 cup semi-sweet chocolate chips
1 tablespoon butter
2 tablespoons half and half cream
1/3 cup powdered sugar
1/4 teaspoon vanilla extract

In a microwave-safe bowl, combine butter and chocolate chips. Heat for 45 seconds; stir. Heat an additional 10 seconds, or until chocolate mixture is smooth when stirred. Add sour cream and vanilla, Mix well. Add eggs and mix well. Dissolve brown sugar in liquid mixture.

In a large bowl, combine Yumree Yumree Muffins & Coffee Cakes mix and miniature chocolate chips. Toss to coat chocolate chips. Stir wet ingredients into dry mixture. Mix well. Spoon batter into prepared muffin cups and fill 2/3 full.

Bake at 350 degrees for 20 to 25 minutes, or until a toothpick inserted near the center comes out clean. Allow muffins to sit for 10 minutes on a wire rack. Remove muffins from pan and cool on a wire rack.

For glaze, melt chocolate chips and butter in a small saucepan. Stir in half and half cream. Remove from heat and add powdered sugar and vanilla. Mix well. Drizzle over cooled muffins. Sprinkle glaze with miniature chocolate chips.

Makes about 20 muffins

Cook's Note: This recipe was tested in a 700 watt microwave oven with a turntable. To make as a Quick bread, divide batter between two greased 8 1/2 x 4 1/2 inch loaf pans and bake for 35 to 40 minutes. Allow loaves to sit for 30 minutes on wire racks. Remove loaves from pans and cool on a wire rack.



Deliciously decadent chocolate – Yumee Yumee!