Chocolate Chocolate Chip Muffins

1 package Yummee Yummee Muffins & Coffee Cakes mix
3 tablespoons cocoa powder
1 cup semi-sweet chocolate chips
2 eggs
1 cup sour cream
1/2 cup butter, melted
1 teaspoon vanilla extract
1/4 cup packed brown sugar

In a large bowl, combine Yummee Yummee Muffins & Coffee Cakes mix and cocoa powder. Mix well. Add chocolate chips and toss to coat with dry ingredients. In a separate bowl, combine eggs, sour cream, butter, and vanilla. Mix well. Dissolve brown sugar in liquid mixture. Stir wet ingredients into dry mixture. Mix well. Fill prepared muffin cups 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. Remove muffins from pan and cool on a wire rack.

Makes about 16 muffins