



www.nonnaantoinette.com

Chocolate Muffins (egg & dairy free)

INGREDIENTS:

- 1 1/3 cup water (330 ml)
- 3/4 cup sugar (150 gr)
- 4 ounces dark chocolate, chopped (110 gr)
- 1/3 cup vegetable oil (80 ml)
- 2 cups flour minus 2 TBSPs (230 gr)
- 2 tsps baking powder
- 1 1/2 tsp orange extract
- Pinch of salt
- Shaved almonds as needed for tops
- Powdered sugar, optional

NONNA'S TIPS

- Preheat oven to 365F.
 - Line a 12-cupcake pan with liners and set aside.
 - Place water, oil, sugar and chopped chocolate in a small pot.
 - Heat content over medium heat until sugar and chocolate have fully melted, stirring often.
 - No need to bring to a boil. Only heat until dissolved.
 - Add orange extract and set aside to cool a bit.
 - Meanwhile, measure the flour (remember to remove 2 TBSPs from the 2 cups flour), baking powder and pinch of salt.
 - Sift to avoid lumps.
 - Slowly pour liquids into flour mixture and whisk well until fully incorporated.
 - Mix will be loose.
 - Pour mix evenly into the 12 cupcake liners.
 - Sprinkle shaved almonds over the tops.
 - Bake in preheated oven for 15 minutes or until toothpick/cake tester comes out clean.
 - Cool and serve sprinkled with powdered sugar, if desired.
- It's not easy to adapt recipes from grams so I try my best to be as precise as possible. As you know, baking has to be precise to achieve success so I included the original weights in case you want to use your food scale instead of measuring.
 - Even oven temperatures are different in Italy and metric-using countries. This recipe called for baking at 180c. If I said 350F, it would not be warm enough, and 375F would be too hot. For that reason I'm suggesting baking at 365F, which is closest to original temperature.
 - I personally love the combination of dark chocolate and orange but, if you don't, just use vanilla or almond extract instead of the orange.
 - In addition, if you want to make these nut-free as well, substitute shaved almonds with white chocolate chips or coarse sugar crystals.

