

CUPPUCCINO MUFFINS



Ingredients – FOTO

• ESPRESSO SPREAD:

- 4 ounces cream cheese, cubed
- 1 tablespoon sugar
- 1/2 teaspoon instant coffee granules
- 1/2 teaspoon vanilla extract
- 1/4 cup miniature semisweet chocolate chips

• MUFFINS:

- 2 cups all-purpose flour
- 3/4 cup sugar
- 2-1/2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 cup 2% milk
- 2 tablespoons instant coffee granules
- 1/2 cup butter, melted
- 1 egg
- 1 teaspoon vanilla extract
- 3/4 cup miniature semisweet chocolate chips

Directions

In a food processor, combine the spread ingredients; cover and process until well blended. Transfer to a small bowl; cover and

refrigerate until serving.

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- In a large bowl, combine the flour, sugar, baking powder, cinnamon and salt. In another bowl, combine milk and coffee granules until coffee is dissolved. Add the butter, egg and vanilla. Stir into dry ingredients just until moistened. Fold in chocolate chips.

- Fill greased or paper-lined muffin cups two-thirds full. Bake at 375° for 17-20 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve warm with espresso spread. Yield: about 14 muffins (3/4 cup spread).