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Triple Chocolate Muffins

Ingredients

- 1 1/2 cups All Purpose Flour
- 1 tsp. Baking Powder
- 1/4 cup Dutch Cocoa
- 1/2 tsp. salt
- 1/4 cup butter
- 1/2 cup granulated sugar
- 1 egg
- 3/4 cup milk
- 1/2 tsp. vanilla
- 1/2 cup chocolate chips
- 1/4 cup white chocolate chips

Preparation

- Put flour, baking powder, salt and cocoa in a large bowl. Stir together making a well in the center. Beat butter, sugar and egg together well. Mix in milk and vanilla. Pour into the well and stir to moisten. Fold in the two types of chocolate chips. Do not over mix.

Cooking

- Bake in 400 F oven for 15 to 18 minutes. Use a wooden skewer to test the center of the muffin to ensure they are done.

Makes 6-8 Muffins