

Red Velvet Muffins by Lynn's Recipes



Lynn demonstrates a muffin recipe that is perfect for a Christmas morning breakfast or brunch. It is also very good to have for a snack. These Red Velvet Muffins have 3 different kinds of chocolate and are delicious. Adapted from Lemons for Lulu. Makes 12-18 muffins.

Ingredients:

- 3 Tablespoons unsalted butter
- 1-1/2 ounces bittersweet chocolate
- 2 cups flour
- 1/3 cup cocoa powder
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/8 teaspoon baking soda
- 2/3 cup sugar
- 2/3 cup milk
- 1/2 teaspoon vanilla
- 1 bottle (1 ounce beaten
- 1 cup white chocolate or semi-sweet chocolate chips

Preheat oven to 425°. Spray or line muffin tins and set aside.

In a microwaveable safe bowl, combine butter and chocolate. Heat for 45 seconds. Stir. Continue to heat in 15 second intervals until butter is melted. Stir until smooth. Let chocolate cool to room temperature.

In a large bowl, combine flour, cocoa powder, baking powder, salt and baking soda. Stir with a

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whisk. In a separate bowl, combine sugar, milk, eggs, vanilla and food coloring Stir.

Add chocolate mixture, as well as milk mixture to flour. Stir until just combined. Gently fold in chocolate chips. Using an ice cream scoop, drop dough into lined or sprayed muffin tins. Bake for 5 minutes. Reduce oven temperature to 375° and bake for an additional 10 minutes or until toothpick inserted in the center comes out clean. Let muffins cool in pan for 5 minutes before removing to a cooling rack.

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