



Chocolate Cheesecake Muffins

from The School House Bed + Breakfast in Historic Rocheport, MO

Ingredients:

2 1/3 cups flour
1 cup sugar
1 cup semisweet chocolate chips
1/2 cup cocoa
2 teaspoons baking powder
1 teaspoon salt
1 cup ricotta cheese (or small curd cottage cheese)
2 large eggs, lightly beaten
1 1/3 cups milk
1 teaspoon vanilla
1 cup canola oil
Cooking spray

Directions:

Preheat oven to 350 degrees. Spray muffin tins with cooking spray.
In a large bowl, mix flour, sugar, chips, cocoa, baking powder and salt.

In a medium bowl mix cheese with eggs, one at a time, beating well after each addition.
Whisk in milk and vanilla until blended.
Fold cheese mixture and oil into flour mixture until just blended.
Spoon approx. 1 cup batter into each muffin cup.

Bake 25 minutes or until wooden pick inserted in center comes out clean.
Remove from pans immediately and cool on a wire rack.

These are delicious and moist, like cheesecake.
Yield: approx. 18 muffins

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www.schoolhousebb.com