



## double chocolate snickers muffins

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### Ingredients

The following recipe yields a dozen muffins.

Dry ingredients:

1 3/4 C flour

2 t baking powder

1/2 t baking soda

2 T unsweetened cocoa powder (I used Hershey's)

3/4 C sugar

8 bite-size pieces of SNICKERS or about 1 C Snickers (crumbled)

Wet ingredients:

1 C milk

1/3 C plus 2 t vegetable oil (I used canola)

1 egg

1 t pure vanilla extract

### Instructions

Preheat the oven to 400 dF.

In a bowl, combine the sifted flour, baking powder, baking soda, cocoa, sugar, and 3/4 cup of the snickers chunks.

Combine all the liquid ingredients in a separate bowl.

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Mix the dry and wet ingredients together.

(Tip: Lumpy batter makes the best muffins!)

Spoon into the prepared muffin pans lined with muffin cups. (About 3/4 full).

Top with more Snicker chunks making sure that they're well "tucked" into the batter. (Due to extreme heat of the oven, the snickers crumbles will obviously melt so if you place them loosely on top of the batter, they will just end up on the muffin pan.)

Bake for about 20 mins or until cake-tester comes out clean.