

Chocolate Muffin Recipe

1 ½ cup	flour
1 tsp	baking soda
½ tsp	salt
½ cup	cocoa powder
1 cup	sugar
1 tsp	instant coffee powder
1 cup	water
1/3 cup	vegetable oil
1	medium egg
1tbsp	vinegar

1. Preheat oven to 180 C° and line the muffin pan with cupcake liners.
2. Combine all the dry ingredients (flour, salt, sugar, baking soda, cocoa powder and the instant coffee powder) in a large bowl.
3. Pour the water, vinegar, oil and the whisked egg and steer until the batter is well blended.
4. Fill the prepared muffin cups and bake in preheated oven for about 20 minutes. Cool in the pans fo 10 minutes before removing to cool completely on a wire rack.
5. Enjoy with coffee, tee or hot chocolate 😊

