

RASPBERRY CHOCOLATE CHIP MUFFINS WITH COCOA CRUMBLE

INGREDIENTS

1 1/2 cups all-purpose flour
3/4 cup sugar
1/2 teaspoon salt
2 teaspoons baking powder
1/3 cup butter, melted and cooled slightly
1 egg, lightly beaten
2/3 cup milk
1 teaspoon vanilla extract
1/2 cup mini or regular-sized chocolate chips (I personally like the mini-chis better)
1 cup fresh or frozen raspberries

For the crumble

1/2 cup sugar
1/4 cup all-purpose flour
1/4 cup unsweetened cocoa
pinch of salt
1/4 cup unsalted butter, melted
1 teaspoon vanilla extract

DIRECTIONS

Heat oven to 400F. Grease muffin cups or line with muffin liners.

Make your crumble topping first: Mix together sugar, flour, cocoa and salt. Melt the butter and mix in the vanilla extract. Mix with fork until it looks like coarse sand. Refrigerate until you are ready to sprinkle on the muffins.

Combine flour, sugar, salt and baking powder in one bowl. In another small bowl, combine melted butter, milk, vanilla extract and egg. Mix this with flour mixture. Fold in berries and chocolate chips. Fill muffin cups nearly to the top, and sprinkle with crumb topping mixture.

Bake for 20 to 25 minutes in the preheated oven, or until a toothpick come out clean and they are a golden brown.