

Eggless Chocolate Muffins- Muffins Recipes



I love baking bread and cake at home but it had been a long time passion to make muffins in my home but after long wait, I made this yummy and moist muffins. I searched so many recipes in google but I wanted to try eggless so I got this recipe from this [blog](#). This recipe is very simple and delicious in taste.

Ingredients

**3/4 Cup of All Purpose Flour
2 & 1/2 Tbsp of Cocoa Powder (I used Swiss Miss)
1/4 Cup + 2 Tbsp of Sugar
1/2 Tsp of Baking Soda**

1/4 Tsp of Salt
1/4 Cup of Oil
1/2 Cup of Milk
1 Tsp of Vanilla Essence
1 Tsp of Lemon Juice or Vinegar

Method



- **Sieve flour, baking soda, cocoa powder together in a bowl and then mix salt and sugar.**
- **In another bowl mix oil, water and vanilla.**
- **Now add oil-water mixture to a bowl containing flour.**
- **Pre-heat oven to 375 degree F. Meanwhile add lemon juice to a batter bowl and stir well.**



- **Pour the batter to a muffin liners in the muffin pan. Fill just 3/4th of the liners.**



- **Now keep muffin pan in oven and bake for 20-24 mins.**

- Check it by inserting tooth prick if it comes out clean then your muffins are done.



- Cool down the muffins for 20- 30 min and then carefully take it out from muffin pan.

Tips

- For more sweetness, add condensed milk instead of sugar.
- You can add nuts if you want.
- You can use apple cider vinegar instead of lemon juice.
- It taste even better the next day.



Health Benefits of Chocolate Muffins

- **Adding cocoa in muffin is associated with decreased blood pressure, improved blood vessel improvement and improvement in cholesterol levels.**

sending this recipe to

Kitchen Chronicles's "Tried and Tasted"



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