

## **Double-Chocolate Raspberry Muffins**

From Good Morning Baking by Mani Niall

These are so cute that my guests called them cupcakes! I adapted an old World War II recipe that called for neither eggs nor butter, because both were in short supply at that time. My vegan friends were thrilled and no one else suspected that this rich, delectable combination of chocolate and tart raspberries contained no dairy or eggs. Feel free to use frozen raspberries if fresh are unavailable, adding them to the batter frozen.

**Makes 12 muffins**

**2 1/3 cups unbleached all purpose flour**

**1 1/2 cups sugar**

**1/2 cup unsweetened cocoa powder**

**1 1/2 teaspoons baking soda**

**1 teaspoon salt**

**3/4 cup canola or other neutral flavored vegetable oil**

**1/2 teaspoon distilled white vinegar**

**2 teaspoons vanilla extract**

**3/4 cup semisweet or milk chocolate chips**

**1 1/2 cups fresh or frozen raspberries**

1. Position a rack in the center of the oven and preheat to 350°F. Line a 12-cup standard muffin tin with paper liners.

2. In a large bowl, whisk together the flour, sugar, cocoa powder, baking soda, and salt. If the mixture is at all lumpy, pass it through a sieve or sifter. In a medium bowl, whisk together the oil, vinegar, vanilla, and 1 1/4 cups water. Make a well in the flour mixture and gradually pour in the oil mixture, whisking as you go. The mixture will become quite thick and pasty, but you need to whisk firmly so that the dry ingredients absorb all the wet ingredients. Stir in the chocolate chips and about two-thirds of the raspberries. Divide 90 percent of the batter evenly among the prepared muffin cups (see note). Garnish with the remaining raspberries.

3. Bake until the muffins spring back when pressed lightly in the center with a fingertip, 20 to 22 minutes. Let cool in the pan on a wire rack for a few minutes, then turn the muffins out onto the rack and serve warm. These muffins are best when eaten the day they are baked.

**Note:** Sorry, but this recipe makes just a little too much batter for a standard muffin tin! I bake the extra batter in an ovenproof ramekin and enjoy it as a special treat for the baker.