



Whole Wheat Chocolate Muffins



Prep Time

5 mins

Cook Time

20 mins

Total Time

25 mins

Ingredients

- 1 cup whole wheat flour
- 1/2 cup oat bran
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/3 cup cocoa powder
- 3/4 cup sugar
- 1 cup bittersweet chocolate chips
- 1 cup skim milk
- 1/3 cup coconut oil melted
- 1 egg beaten
- 1 teaspoon vanilla extract

Directions

1. Preheat oven to 400 degrees F.
2. In a large bowl combine dry ingredients: flour, oat bran, baking powder, baking soda, cocoa powder, sugar, and chocolate chips.
3. Stir to combine dry ingredients.
4. Add in skim milk, egg, and vanilla, stir just until wet.
5. Slowly pour in coconut oil, stir just until combined.
6. Pour muffin batter into a muffin pan lined with cupcake wrappers.
7. Fill each muffin cup $\frac{3}{4}$ full.
8. Bake in the oven 15-20 minutes