

Chocolate Chocolate-Chip Muffins

1/2 cup (1 stick) margarine, at room temperature
3/4 cup plus 1 tablespoon granulated sugar, divided
1 1/2 teaspoons vanilla
1 egg
3/4 cup buttermilk
1 2/3 cups unbleached flour
3 tablespoons unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips

1. Preheat oven to 400 degrees. Grease a 12-cup muffin pan.
2. With electric mixer, beat margarine until smooth. Slowly add 3/4 cup sugar; beat until mixture is light and airy.
3. Add vanilla and egg/beat until well-mixed. Gradually beat in buttermilk. Turn mixer to high and beat about 3 to 5 minutes, until thoroughly mixed.
4. Sift together flour, cocoa powder, baking soda and salt; add to moist ingredients. Stir just to combine. By hand, stir in chocolate chips.
5. Spoon batter into prepared muffin cups. Lightly sprinkle tops with remaining 1 tablespoon sugar. Bake 20 to 25 minutes or until toothpick inserted into center comes out clean.

Yield: 12 muffins.