THE J.M. SMUCKER Co

Cappuccino Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	20 mins	12	N/A

Ingredients

- **Topping:**
- 1/3 cup (75 mL) packed brown sugar
- 1 tbsp (15 mL) cocoa powder
- 1/4 tsp (1 mL) ground cinnamon
- **Batter:**
- 1 cup (250 mL) buttermilk
- 3/4 cup (175 mL) packed brown sugar
- 1/3 cup (75 mL) Vegetable or Canola Oil
- 1 egg
- 2 1/2 cups (625 mL) **Robin Hood®** Original All Purpose Flour

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- 2 tbsp (30 mL) **Folgers®** Classic Roast instant coffee crystals
- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) ground cinnamon
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 375ºF (190ºC). Grease a 12-cup muffin pan or line with paper liners.

Step 2:

Topping: Combine brown sugar, cocoa and cinnamon in a small bowl. Reserve.

Step 3:

Muffins: Combine buttermilk, brown sugar, oil and egg. Stir in dry ingredients. Stir in chocolate chips. Spoon batter into prepared muffin pan. Sprinkle muffins with reserved topping.

Step 4:

Bake in preheated oven for 20 minutes, or until a toothpick inserted into center of muffin comes out clean.

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