

The best lactose free chocolate muffins!

This recipe will show you how to make very juicy chocolate muffins **without milk**, it's unbelievable. Make it and get impressed by **taste and texture!** Makes about 16 pcs.

What you need:

- **225 g** plain Flour
- **70 g** unsweetened cocoa powder
- **200 g** white sugar
- **1 pack** of vanilla sugar
- **1 teaspoon** of vanilla extract
- **80 ml** vegetable oil (flavor neutral)
- **2 teaspoons** of baking powder
- **2 shots** of espresso (any type is fine, you can use decaf if you like!)
- water
- **250 ml** sized cup
- **2 eggs** (size M)
- **pinch** of salt
- **150 g** of chopped dark chocolate, or chocolate drops
- **16** muffin liners

Preheat the oven to **180°C / ~ 350°F**.

First, place the **eggs** and **sugar** in a **large bowl**. Whisk until the mixture becomes very **light and airy**, it should roughly **double** in size.

Next, take a **250 ml cup**. Brew **two espresso shots**, then fill the rest of the cup with water (the **total should be about 250 ml**). Add the **espresso mixture** and the **oil** to the bowl **at the same time**, and **whisk by hand** until **combined**. Then add the **vanilla extract** and **salt**.

In **another bowl**, mix together the **flour, cocoa powder, and baking soda**. Add a small portion of the dry mixture to the batter and **whisk gently**. Once

incorporated, add more and **repeat** until all the **dry ingredients** are mixed in. Finally, **fold** in the **chocolate chunks**, making sure they are **evenly** distributed.

Don't worry if the batter seems quite liquid, this is how it should be. A slightly runny consistency is perfect!

Prepare a **muffin tray** with **cupcake liners**. Fill each liner about **two-thirds** full, then, if you'd like, **sprinkle extra chocolate** chunks on **top**.

Bake for about **20 minutes**. Check for doneness with a **toothpick**, as they **may** be **ready** a little **earlier**!

Bon appétit!

