

Bacon and Chocolate Muffins

<http://unihomemaker.com/2012/09/04/bacon-and-chocolate-muffins/>

Ingredients:

- 3 slices of bacon, chopped
- 2 cups of all-purpose flour
- 1/2 cup of dark muscovado sugar
- 1 teaspoon of baking powder
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of salt
- 1 1/4 teaspoons of fresh thyme, chopped
- 2 eggs, slightly beaten
- 1/2 cup of butter, melted and cooled
- 3/4 cup of plain nonfat yogurt
- 1/2 cup of milk
- 6 ounces of semi-sweet chocolate chips

Preparation:

In a small pan over medium heat, brown bacon until crisp. Using a slotted spoon, transfer bacon to a plate lined with paper towel. Set aside and let it cool.

Preheat the oven to 400 degrees F. Line baking cups in the muffin pan.

In a large bowl, combine flour, sugar, baking powder, baking soda, salt and thyme.

In a medium bowl, whisk eggs, butter, yogurt and milk until blended.

In the dry ingredients bowl make a well in the center. Add your wet ingredients and stir. Fold in chocolate and bacon until combined. Do not overmix.

Spoon batter into the lined muffin cups and bake for 18-20 minutes or until the cake tester/toothpick inserted into the center comes out clean.

Transfer muffins to cooling rack.