

## Eggnog and Dark Chocolate Muffins

<http://unihomemaker.com/2012/11/15/eggnog-and-dark-chocolate-muffins/>

### *Ingredients:*

- 3 cups of all-purpose flour
- 1/2 cup of sugar
- 3 teaspoons of baking powder
- 1/2 teaspoon of salt
- 1/2 teaspoon of ground nutmeg
- 2 eggs, lightly beaten
- 1/2 cup of unsalted butter, melted and cooled
- 1 3/4 cups of eggnog
- 2 teaspoons of homemade vanilla extract
- 3 1/2 ounces of dark chocolate, roughly chopped

### *Preparation:*

Preheat the oven to 350 degrees F. Line baking cups in the muffin pan.

Using a stand mixer (or not, hand mix is also fine) add flour, sugar, baking powder, salt and nutmeg. Mix well.

In a medium bowl combine eggs, butter, eggnog and vanilla extract. Whisk until combined.

Pour the wet ingredients into the dry ingredients. Mix until wet and dry ingredients are incorporated but don't overmix. Then gently fold in dark chocolate until combined.

Spoon batter into the lined muffin cups and bake for 20-23 minutes or until toothpick/tester inserted into the center comes out clean.

Let the muffins cool for 5-7 minutes in the muffin pan before transferring them to the cooling rack.

Adapted from Taste of Home