

Fudge Brownie Muffins

1/2 cup butter or margarine
1/4 cup cocoa
2 large eggs, lightly beaten
1 cup granulated sugar
1 tsp vanilla

3/4 cup all-purpose flour
1 tsp ground cinnamon
1/4 cup chopped pecans
vegetable cooking spray
semi-sweet chocolate morsels

Place butter and cocoa in a 2 C. glass measuring cup; microwave at high 1 minute or until butter melts. Set aside. Combine eggs, sugar, and vanilla in a medium mixing bowl. Add butter mixture, flour, cinnamon, and chopped pecans, stirring just until blended. Place paper baking cups in muffin pans and coat cups lightly with cooking spray. Spoon muffin batter into cups 2/3 full. Sprinkle each with 6-8 chocolate morsels. Bake at 350° for 20 minutes. Remove immediately from pan. Yield: 10 muffins.

Recipe Note: For Mini Muffins, follow directions but sprinkle with 2-3 morsels. Bake at 350° for 13-15 minutes. Yield: 30 Mini Muffins.