



# Alpen Dark Chocolate Muffins

*yields 10 muffins*

## INGREDIENTS

- $\frac{3}{4}$  cups of cake flour
- $\frac{1}{3}$  cup of packed, light-brown sugar
- $\frac{1}{2}$  cup of all-purpose flour
- 2 large eggs at room temperature
- $\frac{1}{2}$  cup of oat bran
- 1 cup of mashed, ripe bananas
- $\frac{3}{4}$  teaspoon of baking soda
- $\frac{2}{3}$  cup of applesauce
- $\frac{1}{2}$  teaspoon of salt
- 1 teaspoon of pure vanilla extract
- $\frac{1}{3}$  teaspoon of ground cinnamon
- $1\frac{1}{4}$  cups **Alpen Dark Chocolate Muesli**
- 6 tablespoons unsalted butter, softened
- $\frac{1}{2}$  c dark chocolate chips

## STEPS

1. Preheat oven to 375° F.
2. In a medium bowl, combine flours, oat bran, baking soda, salt, and cinnamon.
3. In a large bowl, cream butter and brown sugar until pale and fluffy. Add eggs, one at a time, mixing thoroughly after each addition. Add bananas, applesauce and vanilla, and stir to combine. Add flour mixture, and stir to combine. Gently fold in  $\frac{3}{4}$  cups of **Alpen** and the chocolate chips.
4. Divide batter among 10 standard-sized baking cups (or pour into a muffin tin fitted with liners), filling to the rims. Sprinkle tops with remaining  $\frac{1}{2}$  cup of **Alpen** and gently press into batter.
5. Bake 15-20 minutes until set and cool completely before serving.