Chocolate Cherry Muffins

written by The Recipe Exchange | November 14, 2017

Ingredients

1 cup milk
1/2 cup vegetable oil
1 egg
1 1/2 cups Gold Medal™ all-purpose flour
3/4 cup granulated sugar
1/2 cup unsweetened baking cocoa
2 1/2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup chopped maraschino cherries, well drained and 2 tablespoons cherry juice reserved
1 cup powdered sugar

Directions

Heat oven to 375°F. Grease bottoms only of 6 jumbo muffin cups (3 1/2×1 3/4 inch) or 12 regular-size muffin cups (2 1/2×1 1/4 inch) with shortening, or line muffin cups with paper baking cups.

In medium bowl, beat milk, oil and egg with fork. Stir in remaining ingredients except cherries, juice and powdered sugar just until flour is moistened. Stir in cherries. Divide batter evenly among muffin cups. (For 12 regular-size muffins, cups will be almost full.)

Bake jumbo muffins 23 to 25 minutes, regular-size muffins 18 to 20 minutes or until toothpick inserted in center comes out clean. Cool jumbo muffins 10 minutes or regular-size muffins 5 minutes; remove from pan.

In small bowl, mix powdered sugar and reserved 2 tablespoons cherry juice with spoon; drizzle over warm muffins. Serve warm.