

## MOCHACCINO MUFFINS: ESPRESSO CHOCOLATE MUFFINS WITH VANILLA BEAN STREUSEL

### INGREDIENTS

for the muffins

2 cups all-purpose flour  
3/4 cup sugar  
2 1/2 teaspoons baking powder  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1 cup milk  
2 tablespoons instant coffee granules  
1/2 cup butter, melted  
1 egg  
1 teaspoon vanilla extract  
3/4 cup miniature semisweet chocolate chips

for the streusel topping

1/2 cup sugar  
1/4 cup all-purpose flour  
1/4 cup butter, cubed  
paste scraped from one vanilla bean (alternatively, a teaspoon of vanilla paste)

### DIRECTIONS

Preheat oven to 375F. Line muffin tin with muffin liners.

In a large bowl, combine the flour, sugar, baking powder, cinnamon and salt. In another bowl, combine milk and coffee granules until coffee is dissolved. Add the butter, egg and vanilla. Stir into dry ingredients just until moistened. Fold in chocolate chips.

To make streusel topping: Mix together sugar, flour, butter, and vanilla paste. Mix with fork until it looks like coarse sand.

Fill muffin cups two-thirds full and sprinkle streusel over muffins before baking. Bake for 20-22 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve while warm.