



Cappuccino Muffins

Ingredients:

For The Muffins:

2 packages Starbucks Via Instant Coffee
(or other instant coffee)
½ cups Warm Milk
¼ cups Melted Margarine
1 whole Egg
1 teaspoon Vanilla
1 cup Flour
⅓ cups Sugar
1-½ teaspoon Baking Powder
1 teaspoon Cinnamon
½ teaspoons Salt
1 cup Chocolate Chips

For The Icing (Optional):

½ cups Butter, Softened
2 cups Powdered Sugar or more as needed
½ teaspoons Vanilla
2 packages Starbucks Via Instant Coffee
1 Tablespoon Boiling Water

Directions:

Dissolve Starbucks Via instant coffee in warm milk. Stir until completely dissolved. Add melted margarine, egg and vanilla and whisk until combined. In separate bowl combine flour, sugar, baking powder, cinnamon and salt. Add wet ingredients, mix well. Stir in chocolate chips. Fill muffin tins 2/3 full. Bake at 375° for 17-20 minutes.

Icing:

Beat together butter, sifted powdered sugar and vanilla. In a small bowl, dissolve Via Instant Coffee in boiling water. Add to butter mixture and mix with electric beater on high until fully.

