

# Cleo Coyle's Easy Double-Chocolate Brownie Muffins

Text & photos (c) by Alice Alfonsi, who writes the [Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini

Sometimes we need a little chocolate therapy, right? (I certainly do.) For an easy-to-make chocolate escape, I highly recommend these lusciously rich and satisfying Double-Chocolate Brownie Muffins. These babies are easy to make and brilliant paired with coffee, which makes them an amazing breakfast treat, afternoon pick-me-up, or quick after-dinner dessert. I call it a "pantry recipe," because it uses a few simple ingredients that many of us often have in our kitchens. The mashed banana gives nice weight to the muffin and adds a bit of nutrition along with a subtle but lovely flavor. Combined with the peanuts (good protein) and melted chocolate chips (for the soul), this muffin's flavor isn't far from a chocolate-syrup drizzled banana split. Seriously, the hard part for me and my husband (after pouring our coffee) is eating only one.

May you, too, eat with joy! ~ Cleo Coyle, author of [The Coffeehouse Mysteries](#)

Makes: 12 muffins

## Ingredients

- 2 large eggs, lightly beaten with fork
- 2 teaspoons pure vanilla extract (*do not skip!*)
- 4 tablespoons (1/2 stick) butter, melted and cooled
- 2 ripe bananas, mashed well with fork (*until they resemble applesauce*)
- 1 box Devil's Food cake mix (*I use Pillsbury Moist Supreme*)
- 1/2 cup semi-sweet chocolate chips (*I use Ghirardelli*)
- 1/2 cup chopped dry roasted, unsalted peanuts (*or your favorite nut*)



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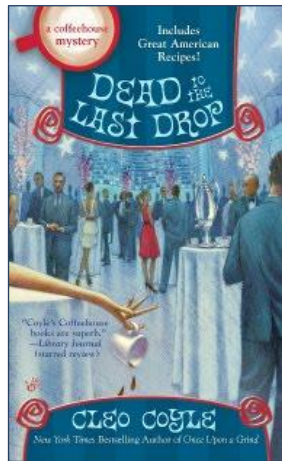
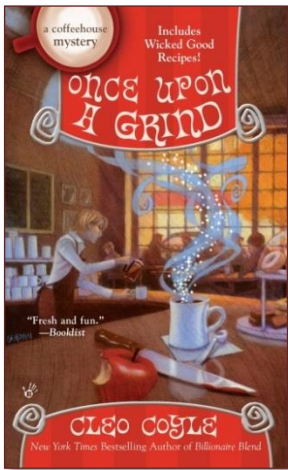
**Directions:** Place all ingredients into a large mixing bowl. (Be sure the melted butter is not too hot. You don't want to cook the eggs.)

Mix by hand until well blended, but do not over mix. Line 12 muffin cups with paper liners and divide batter among them (filling each cup about 2/3rds full, see my photo). OR grease the cups and go naked.

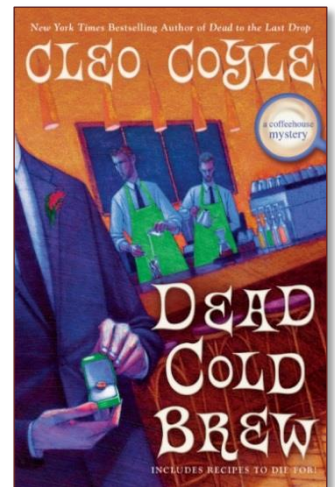
Bake at 350° Fahrenheit for about 20 minutes. (Do not over-bake.) Remove from oven and allow muffins to cool a bit before stripping away the paper and noshing. (No kidding...) If you try to remove the paper liners while the muffin is hot, you'll have sticking problems. Simply allow the muffin to cool, and all will be well!



*Eat with joy! ~ Cleo*



The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com) And her recipe blog at [www.CleoCoyleRecipes.com](http://www.CleoCoyleRecipes.com)



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