

Going through my pantry the other day, I was looking at several bins with a half-cup of this and that. As I wrote my list for the next shopping trip, I thought about that little bit of candied ginger, and it's neighbouring bin of dark chocolate pieces. Our mom's favourite candy of all time was dark chocolate covered ginger. All her friends seemed to know it, and we grew up on the stuff, loving every morsel.

I finished writing the list, and got making a batch of muffins. I decided to do them Gluten Free so we could share with my celiac sister, who's always ready to play guinea pig to my random baking wots. I added a bit of espresso to the batter and then mixed diced candied ginger pieces with the chocolate, to make a wonderful, very grown up muffin.

Dark Chocolate Ginger Muffins

Makes one dozen

Ingredients

2 ½ c flour (measure by the weight per cup of the all-purpose GF flour that you're using.)

1 T baking powder

½ t salt

1 t espresso powder

1 large egg

½ c canola oil

1 c milk

1 t vanilla

½ c golden sugar, packed

½ c diced candied ginger (about ¼ - ⅜" dice)

½ c dark chocolate pieces or large chips

Topping:

2T sugar

1 t cinnamon

Directions

Preheat the oven to 400°

Line a 12-hole muffin tin with papers.

In a large bowl whisk together the flour, baking powder, salt & espresso powder.

In a medium sized bowl, whisk the egg, add in the oil, and whisk to combine.

Add in the milk, vanilla and sugar, whisking thoroughly.

Add the ginger and chocolate to the flour mixture, stirring to combine.

Gradually add in the liquid mixture, stirring until there are no traces of flour showing.

Don't over mix it.

In a small bowl, mix together the topping sugar & cinnamon.

Spoon the muffin mixture evenly into the paper lined cups.

Using a half-teaspoon measure, sprinkle about ½ a teaspoon of the topping on each muffin.

Bake for 18-20 minutes.

Test the largest muffin at 18 minutes with a toothpick - if it comes clean they're done cooking. If it holds a bit of batter, give them another couple of minutes.

Remove to a rack to cool.

I'm guessing that these would be awesome with a latte. Anyone?