

## Low-Point Chocolate Chip Coffee Muffins

### Ingredients:

- 2 Tbs Heavy Cream
- 1/2 cup 1% milk
- 4 Tbs melted butter (I used Land O Lakes Light with canola oil)
- 3 Tbs coffee grounds
- 1 egg
- 2 Tbs applesauce
- 2 cups flour
- 2/3 cup Splenda (granulated sugar substitute)
- 1/3 cup mini chocolate chips or regular chocolate chips (semi sweet or milk chocolate)
- 2 tsp. baking powder
- 1/4 tsp. salt
- Cooking spray
- Betty Crocker whipped vanilla icing
- Chocolate Stars or Hershey Kisses

Preheat oven to 400 degrees. Spray muffin/cupcake pan with cooking spray. In a small bowl, mix heavy cream, milk, butter, coffee, egg, and applesauce. In a separate, larger bowl, combine flour, Splenda, chocolate chips, baking powder, and salt. Make a well in the center of the flour mixture. Pour milk mixture into the center of the flour mixture, stirring just until moist. Spoon mixture into cupcake pan and bake at 400 for 10 to 12 minutes (or until toothpick comes out clean when inserted into the center). Don't over bake. (The mixture will be a little thick and sticky.) Allow to cool slightly and spread 1 teaspoon of icing on top and add a piece of chocolate if desired. Enjoy! (I trimmed a little off the top of these muffins to make them a little less round for the icing.)

Total servings - 12

Serving size - 1

Points per serving - 3 (w/out icing and chocolate piece), 4 (with icing and chocolate piece)

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Never explain yourself. Your true friends don't need you to.  
They already know." - Anonymous***