



1 cup milk
1 tsp apple cider vinegar
½ cup butter
1 cup brown sugar
2 tbsp molasses
1 tsp vanilla extract
1 ½ cup flour
1 tsp baking powder
½ tsp baking soda
½ tsp salt
½ cup semisweet chocolate chips

1. Preheat oven to 350°F. Line a muffin pan with cupcake liners.
2. Mix milk and vinegar in a small bowl, then set aside to curdle.
3. Using a handheld mixer, cream the butter in a large bowl until lighter in color, then add the brown sugar and mix well. Add the curdled milk, molasses, and vanilla extract.
4. Using another bowl, add together the flour, baking powder, baking soda, and salt. Mix well.
5. Add the dry ingredients to the wet ones in small increments, using a whisk or a handheld mixer until no lumps remain. Combine chocolate chips with batter until evenly distributed.
6. Fill cupcake liners 2/3 of the way and bake for 20-22 min or until toothpick comes out clean.
7. Decorate with icing of your choice.

