

Coffee Chocolate Muffins

- Preheat oven to 180 degrees.
- Mix in a big bowl:
 - 5 cups of soy milk
 - 20 tablespoons of instant coffee
 - Mix well.
- Add and mix:
 - 4 (more) cups of soy milk
 - 2 cups tofu cream cheese
 - 3 tablepoons apple vinegar
 - 4 cups canola oil
 - 3 tablespoons of vanilla concentrate
 - Mix.
- In another very large bowl mix:
 - 20 cups of white flour
 - 5 cups white sugar
 - 10 tablespoons of baking powder
 - 4 flat teaspoons of salt.
 - Mix.
 - Add dry mixture into wet mixture.
 - Add 5 cups of chocolate chips.
- Bake it as muffins (3/4 high of muffin cup) or as cake (not higher than 1.5 cm) for 22 minutes.