Double Chocolate Salted Caramel Muffins

1 1/2 cups flour

3/4 cups sugar

1/2 cup cocoa

2 teaspoons baking powder

1/4 teaspoon baking soda

1/4 teaspoon salt

1/3 cup semisweet chocolate, chopped

1 cup whole milk

1/2 cup oil

2 eggs

​1/2 cup jarred dulce de leche

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Whisk together flour, sugar, cocoa, baking powder, baking soda and salt.

Stir in chopped chocolate.

Whisk together milk, oil and eggs.

Stir into the flour mixture until combined.

Divide batter between 12 muffin cups.

Bake 10 minutes.

Drop a heaping teaspoon of dulce de leche into the center of each muffin.

Return to the oven and bake 10-15 minutes longer.

Sprinkle the tops of muffins with grated chocolate and sea salt.