



## Double Chocolate Chip Muffins

Serves: 12   Prep Time: 10 min   Cook Time: 21 min

### Ingredients

- 2 cups all-purpose flour spooned & leveled (250g)
- 1 cup granulated sugar (200g)
- ½ cups unsweetened natural cocoa powder (41g)
- 1 tsp baking soda
- ½ tsp salt
- 1 ¾ cups semi-sweet chocolate chips (315g)
- 2 large eggs, at room temperature
- ¾ cups full fat sour cream or plain yogurt, at room temperature (185g)
- ½ cups vegetable oil\* (120ml)
- ½ cups whole milk, at room temperature (120ml)
- 1 ½ tsp pure vanilla extract

### Steps

- 1 Preheat oven to 425°F (218°C). Spray a 12-count muffin pan with nonstick spray or use cupcake liners. This recipe yields about 14 muffins, so prepare a second muffin pan in the same manner or bake in batches and reserve leftover batter at room temperature for when the first batch is done.
- 2 Whisk the flour, sugar, cocoa powder, baking soda, salt, and chocolate chips together in a large bowl. Set aside.
- 3 Whisk the eggs, sour cream, oil, milk, and vanilla extract together until combined. Pour wet ingredients into dry ingredients and fold together with a silicone spatula or wooden spoon until completely combined. (Batter is quite thick, so I recommend a spatula or spoon over a whisk.) Avoid overmixing. The batter will be thick and sticky.
- 4 Spoon the batter into liners, filling them all the way to the top. Bake for 5 minutes at 425°F then, keeping the muffins in the oven, reduce the oven temperature to 350°F (177°C). Bake for an additional 15-16 minutes or until a toothpick inserted in the center comes out clean. The total time these muffins take in the oven is about 20-21 minutes, give or take. (For mini muffins, bake 13-14 total minutes at 350°F (177°C) the whole time.)
- 5 Cool muffins for 10 minutes in the pan, then transfer to a wire rack until ready to eat.
- 6 Cover leftover muffins and store at room temperature for 5 days or in the refrigerator for 1 week.