



# Double Chocolate Muffins

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Better-than-bakery chocolate muffins! These richly chocolate muffins are made entirely from scratch using cocoa powder and chocolate chips.

<b>Course</b>	Breakfast
<b>Cuisine</b>	American
<b>Prep Time</b>	10 minutes
<b>Cook Time</b>	18 minutes
<b>Total Time</b>	28 minutes
<b>Servings</b>	18 muffins
<b>Calories</b>	298kcal
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## Ingredients

- ½ cup canola oil vegetable oil would also work (120ml)
- 1 cup granulated sugar (200g)
- ½ cup whole milk (120ml)
- 2 large eggs lightly beaten
- 1 tsp [vanilla extract](#)
- ⅔ cup sour cream <sup>1</sup> (165g)
- 2 cups [all-purpose flour](#) (250g)
- ½ cup natural cocoa powder (50g)
- 1 ½ tsp baking soda
- ½ tsp salt
- 2 cups semisweet chocolate chips divided (340g) (I use a mix of mini and regular sized chips)

## Instructions

1. Preheat oven to 375F (190C) and line 18 muffin cups with cupcake liners (or lightly grease and flour).
2. In a large bowl, whisk together oil, sugar, and milk. Stir in sour cream, eggs and vanilla until well-combined.
3. In separate, medium-sized bowl, whisk together flour, cocoa powder, baking soda, and salt.
4. Fold flour mixture gently into wet mixture, folding until 50% combined. Stir in 1 ½ cup chocolate chips then continue to mix until batter is just combined.
5. Scoop chocolate muffin batter into prepared muffin tin, filling ⅔-¾ of the way full.
6. Sprinkle tops of muffins with remaining chocolate chips.

7. Bake on 375F (190C) for 17-18 minutes (toothpick inserted in center should come out with few slightly fudgy crumbs).

## Notes

<sup>1</sup>You may substitute plain Greek yogurt for the sour cream.

## Nutrition

Serving: 1muffin | Calories: 298kcal | Carbohydrates: 34g | Protein: 4g | Fat: 17g | Saturated Fat: 6g | Trans Fat: 1g | Cholesterol: 24mg | Sodium: 175mg | Potassium: 193mg | Fiber: 3g | Sugar: 19g | Vitamin A: 100IU | Vitamin C: 1mg | Calcium: 37mg | Iron: 2mg

Double Chocolate Muffins <https://sugarspunrun.com/double-chocolate-muffins/> Find more great recipes at SugarSpunRun.com!