

2 min read

Double Chocolate Muffins

These double chocolate muffins are oh sooo good! Super moist, soft and chocolatey. You definitely want these in your oven right now. So, Let's talk about the ingredients first :

- **Butter** : I prefer using unsalted butter because it allows you to adjust the amount of salt however you like. But if you only have salted butter on hand it's completely fine just skip the 1/2 tsp of salt.
- **Sour cream** : It adds a lot of moisture to the muffins. But if you don't have sour cream on hand you can use plain yoghurt instead.
- **Coffee** : Coffee just deepens the chocolate flavor. You cannot taste the coffee at all. But if you still don't want to use it just use some hot water instead.
- **Chocolate** : Please use good quality chocolate chips. It makes a huge difference. If you cannot find good quality chocolate chips just chop up a nice bar of dark chocolate and use that instead.

Servings : 15

Ingredients :

- Butter - 150g
- Caster sugar - 170g
- Eggs - 150g
- Sour cream - 187g
- Coffee - 75g
- Cocoa powder - 50g
- Flour - 174g
- Baking soda - 3/4 tsp
- Baking powder - 1/2 tsp
- Salt - 1/2 tsp
- Chocolate chips - 100g





Instructions :

1. Make sure your butter is soft and at room temperature. If it's not soft, it won't whip up properly.
2. Whip together the butter and sugar using a hand mixer or a stand mixer for 3-5 mins until it's light and fluffy.
3. Mix in the eggs, one at a time.
4. In a separate bowl, add the sour cream, coffee and cocoa powder and whisk until it's nice and smooth.
5. In another bowl, sift together the flour, baking soda, baking powder and salt. Give it a mix.
6. Now, to the butter mixture, add in the dry and wet ingredients, alternating between the two - 3 batches of dry ingredients and 2 batches of wet ingredients (start and end the addition with the dry ingredients). Make sure to mix after each addition. Be careful that you do not overmix the batter.
7. Reserve a few chocolate chips and add the rest to the batter and fold them in gently using a spatula.
8. Preheat your oven to 180°C/350°F and line a cupcake tin with 12 cupcake/muffin liners.
9. Fill the cupcake liners 3/4 of the way with the batter using an ice cream scoop or a spoon.
10. Top with the reserved chocolate chips and bake for 22-25 mins or until a toothpick inserted comes out clean.
11. Let the muffins cool in the tin for 5 mins then transfer them onto a cooling rack to cool completely.
12. Once cooled, they're ready to enjoy!
13. Store in an airtight container at room temperature.