

Chocolate Chocolate Chip Muffins

Ingredients

For the Streusel

- ¼ cup sugar
- 2 ⅔ tablespoons all-purpose flour
- 2 tbsp butter, cubed
- 1 tbsp cocoa powder
- Pinch of salt

For the Muffins

- 1 ½ cups all-purpose flour
- ½ cup cocoa powder
- ¾ cup granulated sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- ⅓ cup vegetable oil
- 1 large egg
- 1 teaspoon vanilla extract
- 1 teaspoon espresso powder
- ½ cup sour cream, or more as needed
- 2 tablespoons milk
- 1 cup dark chocolate chunks
- ½ cup dark chocolate chunks, chopped

Instructions

1. Preheat oven to 375°F.
2. Line 9 muffin cups with paper liners.

Making the Streusel

1. Combine sugar, flour, cocoa powder, salt, and butter in a small bowl.
2. Mix with a fork or your fingers until crumbly. Set aside.

Making the Muffins

1. Sift flour, cocoa powder, sugar, baking powder, and salt into a large bowl.
2. Combine oil, egg, vanilla, and espresso powder in a liquid measuring cup and mix well.
3. Add enough sour cream to reach 1 ¼ cup and mix well.
4. Add milk and mix well.
5. Pour wet ingredients into dry ingredients and gently mix until almost combined.
6. Fold in dark chocolate chunks.

Baking the Muffins

1. Spoon batter into 9 prepared muffin cups, filling almost to the top.
2. Sprinkle chocolate streusel over the tops.
3. Bake for 18-20 minutes or until a toothpick inserted into the center comes out with a few moist crumbs.