

Double Chocolate Chip Muffins

These muffins fit all of my baking rules: they're one-bowl, use no fussy ingredients, and even pass the left-it-out-on-the-counter-overnight test. They are still shockingly plush (even if, of course, a touch more dry) in the morning.

Ingredients

- ½ cup (100 to 115 grams) oil or melted butter
- ⅔ cup (140 grams) light or dark brown sugar
- ½ cup (120 grams) milk, any kind
- 1 cup (225 grams) plain yogurt
- 1 teaspoon vanilla extract
- 2 large eggs
- ½ teaspoon kosher salt
- 1 teaspoon baking soda
- ¾ cup (60 grams) cocoa powder, any kind
- 1 ¾ cups (230 grams) flour
- 1 ⅓ cups (225 grams) chocolate chips, divided

Instructions

1. Heat oven to 350°F. Either coat a 12-cup standard muffin tin with butter or nonstick spray, or line with paper liners.
2. In a large bowl, whisk together the butter, sugar, milk, yogurt, and vanilla. Whisk in eggs.
3. Sprinkle salt and baking soda over the batter and whisk thoroughly to combine.
4. Stir in cocoa powder, whisking until any lumps disappear.
5. Stir in flour and 1 cup of the chocolate chips.
6. Spoon the batter into the 12 muffin cups; don't fret if it goes all the way to the top. Scatter the remaining 1/3 cup chips over the tops of the muffins.
7. Bake muffins for 18 to 20 minutes, or until a toothpick inserted into the center of each muffin comes out batter-free.
8. Eat right away or store muffins a few days in an airtight container at room temperature. Muffins get a bit more dry each day that they rest, but will rewarm nicely.

Notes

There is a lot of ingredient flexibility here. You can use any oil you like to bake with or butter. You can use non-dairy milk, or even coffee or water for the milk. You can use a thicker Greek yogurt or a "regular" one, though I prefer the latter here. You can use white or raw sugar instead, but if you're choosing one, I love brown sugar the most with chocolate cakes. Any kind of cocoa powder will work; I tested this with both Hershey's Dark and Valrhona (a Dutched cocoa) and both were dreamy. The chocolate chips, however, are not optional.