

# Double Chocolate Chip Muffins

Indulgent double chocolate chip muffins.

## Ingredients

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

## Instructions

1. Heat oven to 350 °F (175 °C).
2. Coat a 12-cup muffin tin with butter, nonstick spray, or paper liners.

## Mixing the Ingredients

1. Whisk together butter, sugar, milk, yogurt, and vanilla in a large bowl.
2. Whisk in eggs.
3. Add salt and baking soda; whisk to combine.
4. Stir in cocoa powder until lumps disappear.
5. Stir in flour and 1 c chocolate chips.

## Baking the Muffins

1. Spoon batter into muffin cups.
2. Scatter remaining chocolate chips on top.
3. Bake for 18 to 20 minutes.

## Storing the Muffins

1. Store muffins in an airtight container at room temperature.

## 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 the latter is preferred here. You can use white or raw sugar instead, but brown sugar is recommended with chocolate cakes. Any kind of cocoa powder will work; both Hershey's Dark and Valrhona (a Dutched cocoa) were tested and both were dreamy. The chocolate chips, however, are not optional.