THE J.M. SMUCKER Co

Double Chocolate Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	20 mins	18	N/A

Ingredients

- 2 cups (500 mL) **Five Roses®** All Purpose White Flour

  All Purpose Bleached White Flour

- 2/3 cup (150 mL) cocoa powder
- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1 1/2 cups (375 mL) buttermilk or yogurt
- 1 cup (250 mL) packed brown sugar
- 1/3 cup (75 mL) Vegetable or Canola Oil
- 2 eggs
- 2 tsp (10 mL) pure vanilla extract
- 1 cup (250 mL) semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease or line 18 muffins cups with paper liners.

Step 2:

Combine flour, cocoa powder, baking powder and baking soda in a large bowl.

Step 3:

Whisk buttermilk, sugar, oil, eggs and vanilla in a separate bowl. Add to dry ingredients.

Step 4:

Stir just until batter is combined. Add chocolate chips and gently mix into batter. Be careful not to over mix the muffin batter. Place batter into prepared pans.

Step 5:

Bake in preheated oven 18-20 minutes or until a toothpick inserted in centre of muffin comes out clean. Cool for 5 minutes before removing from pans. Cool completely on wire rack.

Try mixing it up by using milk chocolate or white chocolate chips or a combination of any of your favourite.

Images

