THE J.M. SMUCKER Co

Double Chocolate Muffins

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

Ingredients

- 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) vanilla extract
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 2/3 cup (150 mL) cocoa powder
- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1 cup (250 mL) semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 375ºF (190ºC). Line 18 muffins cups with paper liners.

Step 2:

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

Step 3:

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 4:

Bake in preheated oven for 18 to 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.

Images

