

Moist Chocolate Muffin Recipe

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Preheat oven to 400 degrees F (200 degrees C). Grease 12 muffin cups or line with paper muffin liners. Combine flour, sugar, 3/4 cup chocolate chips, cocoa powder, and baking soda in a large bowl. Whisk egg, yogurt, milk, vanilla, and vegetable oil in another bowl until smooth; pour into chocolate mixture and stir until batter is just blended.

Moist Chocolate Muffins Recipe - Allrecipes.com

Preheat oven to 220C/425F degrees. Butter 12 muffin cups or line them with liner paper. Melt the butter in a medium bowl in the microwave, and let it cool a bit while you prepare the other ingredients. In a large bowl sift together flour, cocoa, baking powder, baking soda and salt. Add sugar and mix. Set aside.

Bakery Style Double Chocolate Muffins | Pretty. Simple. Sweet.

If you love chocolate then you'll love this recipe. These moist chocolate muffins are rich, moist and chocolately. They are any chocolate lover's choice. A delicious treat for dessert or a meal. To bake the moist chocolate muffins, first preheat oven to 190 degree C (375 degree F). Place rack in the centre of oven.

How to Bake Moist Chocolate Muffins Recipe - Snapguide

Preheat oven to 200C/390F (all ovens) (Note 6). Line a 12 hole muffin tin with paper patties. Whisk flour, baking powder, baking soda, sugar and salt in a bowl. Stir through chocolate chips. In a separate bowl, whisk buttermilk, melted butter, oil, eggs and vanilla. Make a well in the flour bowl, pour in egg mixture.

Moist Chocolate Chip Muffin | RecipeTin Eats

Moist Double Chocolate Muffin Recipe. And bake in the oven preheated to 350 degrees F. (180 C.) for 20 to 23 minutes. Rotate the pan front-to-back at about halfway through the baking time. Out of oven, let cool for a few minutes in the pan and transfer to a wire rack to cool completely.

Moist Double Chocolate Muffin Recipe - Eugenie Kitchen

Easy Chocolate Muffin Ingredient Functions. Flour is the main structure for the muffin. Cocoa Powder also contributes to the structure and gives the muffins the chocolate flavor. Sugar sweetens the muffin slightly. Muffins are much less sweet than cupcakes so the amount used is less than in a cake recipe.

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