

Chocolate Chip Muffins

COOK TIME: 20-25 MINUTES

12 MUFFINS



Ingredients

1/2 cup butter, melted
1 cup sugar, plus 1 tbs for top
2 eggs, room temperature
1 1/2 tsp vanilla
6 tbs greek yogurt, plain
5 tbs milk
1 tbs lemon juice
1 tbs baking powder
1/2 tsp salt
2 cups flour
1 cup chocolate chips

Use oat milk and vegan butter as a dairy-free option.

For extra volume, alternate filled tins with empty tins when scooping the batter - but you will need an extra muffin tin!

Instructions

Preheat oven to 425°F. Prepare one muffin tin with muffin liners.

Combine milk and lemon juice in a bowl and set aside. In a medium bowl, cream together butter and sugar. Add eggs and vanilla and beat until just combined. Add yogurt and milk mixture.

Separately, whisk together flour, salt and baking powder. Add to wet ingredients and fold gently, stopping before fully mixed together.

Add the chocolate chips and fold gently until not streaks of flour. Be careful not to overtax, batter should be thick and some lumps are okay.

Using an ice cream scoop or two tablespoons, scoop batter into lined muffin tins. Sprinkle with extra chocolate chips and sugar, optional.

Bake for 5 mins, then reduce the oven temperature to 350 and bake for another 15-20 mins. Test with a toothpick in one of the center muffins. Let cool in the muffin tin for 10 minutes before removing.

Store in a closed container at room temperature for 3-5 days.