

Double Chocolate Muffins

Ingredients

1/2 c Flour (plus 1/3 cup)
6 T Cocoa Powder
1 t Baking Powder
1/4 t Baking Soda
1/2 t Salt
1/4 c Hot Water
1/2 c Sugar
2 1/2 T Vegetable Oil (plus 1/2
teaspoon)
1 Egg (plus 1 yolk)
1 t Vanilla Extract
6 T Greek Yogurt
1 c Chocolate Chips

Instructions

- 1.Preheat the oven to 375 degrees. Spray a standard 6-cup muffin tin with cooking spray and set aside.
- 2.In a bowl, whisk together the flour, 2 tablespoons of the cocoa powder, baking powder, baking soda, and salt; set aside.
- 3.In a separate bowl, whisk together the remaining 4 tablespoons cocoa powder and the hot water until smooth.
- 4.In the bowl of a stand mixer fitted with a paddle attachment, beat the sugar, vegetable oil, egg and yolk, and the vanilla on medium speed until combined, about 30 seconds. Add the cocoa powder mixture and beat until smooth.
- 5.In three additions, add the flour mixture alternating with the yogurt until combined.

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down the sides of the bowl and add chocolate chips. Beat until just combined, donâ€™t over mix.

6. Divide the batter evenly among the prepared muffin tin cups. Bake in the center of the oven until the muffins have risen above the pan and a toothpick inserted into the center comes out clean, about 25 minutes.

7. Transfer to a wire rack to cool slightly before removing the muffins from the pan. Enjoy warm or at room temperature. Muffins can be stored in an airtight container at room temperature for 3 days.