

## **Double Chocolate Muffins**

### **Ingredients**

- 1/2 cup canola oil vegetable oil would also work
- 1 cup granulated sugar
- 1/2 cup milk
- 2 large eggs lightly beaten
- 1 vanilla
- 2/3 cup sour cream
- 2 cups all-purpose flour
- 1/2 cup cocoa powder
- 1 1/2 tsp baking soda
- 1/2 tsp salt
- 2 cups semisweet chocolate chips divided (I use a mix of mini and regular sized chips)

### **Instructions**

1. Preheat oven to 375F and line 18 muffin cups with cupcake liners (or lightly grease and flour).
2. In large bowl, whisk together oil, sugar, and milk. Stir in eggs and vanilla until well-combined.
3. Gently fold in sour cream until just-combined.
4. In separate, medium-sized bowl, whisk together flour, cocoa powder, baking soda, and salt.
5. Fold flour mixture gently into wet mixture, folding until just barely combined. Stir in 1 1/2 cup chocolate chips.
6. Scoop chocolate muffin batter into prepared muffin tin, filling 2/3-3/4 of the way full.
7. Sprinkle tops of muffins with remaining chocolate chips.
8. Bake on 375F for 18 minutes (toothpick inserted in center should come out with few slightly fudgy crumbs).

## Ingredients list

vegetable oil

sugar

milk

eggs

sour cream

flour

vanilla

cocoa powder

baking soda

salt

2 cups semisweet chocolate chips