

Ghirardelli Double Chocolate Muffins

Jacob · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

55 mins

Description

Packed with chocolaty goodness these Ghirardelli double chocolate muffins are sure to satisfy your sweet craving. Store muffins in an airtight container at room temperature or in the refrigerator to keep for more than a few days.

Ingredients

- - cooking spray - 2 cups all-purpose flour - 1 cup Ghirardelli 100% Dutch-Process Cocoa - 2 ½ teaspoons baking powder - ¾ teaspoon salt - ½ teaspoon baking soda - 2 large eggs - 1 large egg yolk - 1 ½ cups granulated sugar - ½ cup vegetable oil - 1 ½ cups sour cream - 1 tablespoon vanilla extract - 1 (11 ounce) package Ghirardelli Grand Semi-Sweet Chips
- divided - 2 teaspoons coarse sugar
- or as needed

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 12-cup muffin tin with cooking spray
2. wiping off any excess from the top of the tin. Whisk flour
3. cocoa
4. baking powder
5. salt
6. and baking soda together in a bowl. Beat eggs and egg yolk in a stand mixer fitted with the whisk attachment on medium-high speed. Slowly stream in white sugar while beating; continue to beat
7. scraping down the sides and whisk as needed
8. until mixture is pale and thick
9. and ribbons come down from the whisk attachment when lifted. Beat in oil
10. then sour cream and vanilla until fully incorporated. Fold in flour mixture until only a few visible streaks remain. Fold in 3/4 of the chocolate chips. Spoon batter into the prepared muffin cups
11. smoothing the tops if needed but keeping them mounded slightly. Sprinkle remaining chips over top and sprinkle with coarse sugar. Bake in the preheated oven until a toothpick inserted into the center comes out free of wet batter (it may come out with melted chocolate)
12. 15 to 20 minutes. Let cool in the pan for 15 minutes
13. then transfer to a wire rack to cool completely. Tips If you want to make jumbo muffins
14. they'll take a little longer to bake. Start checking at 15 to 20 minutes
15. but they may take up to 20 to 25 minutes.