

Jumbo Chocolate Chip Muffins

Based on the recipe from Spectacular Eats

Ingredients

2 cups flour
1/3 cup sugar
1/3 cup brown sugar, packed
1 Tablespoon baking powder
1 Tablespoon cocoa powder
1/2 teaspoon salt
1/2 cup milk
1/2 cup sour cream
1 egg, beaten
6 Tablespoons butter, melted and cooled
1/2 teaspoon vanilla extract
1 cup semi-sweet chocolate chips
1/4 cup mini chocolate chips

In a medium mixing bowl, whisk together flour, sugar, brown sugar, baking powder, cocoa powder and salt.

In a small bowl, whisk together milk, sour cream, egg, butter and vanilla.

Pour milk mixture into flour mixture and stir to combine, until all the flour is moistened.

Stir in semi-sweet chips to distribute throughout.

Divide batter among a lightly greased six-well jumbo muffin tin. Each well should be about 3/4 full.

Sprinkle remaining mini chocolate chips evenly on the tops of each muffin.

Bake at 350 degrees F for 28-33 minutes, until tops are set and gently golden, and a tester inserted in the center comes out clean.

Remove from oven and cool in pan for 5 minutes before transferring to wire racks to cool completely.

Store in an airtight container.

Makes 6 jumbo muffins.

