

Quick Chocolate Muffins - A Perfectly Sweet Start to Your Day

when you're planning a chocolate-themed moment.



OVEN
350°F

TIME
30 min

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INGREDIENTS

1½ cups all-purpose flour
¾ cup cocoa powder
1 cup granulated sugar
1½ tsp baking powder
¾ tsp baking soda
... tsp salt
1 large egg
1 cup milk
¾ cup unsalted butter, melted
1 tsp vanilla extract
¾ cup chocolate chips (optional)

DIRECTIONS

- 1.** Preheat & Prep: Preheat oven to 350°F (175°C). Line a 12-cup muffin tin with paper liners.
- 2.** Mix Dry Ingredients: In a large bowl, whisk together flour, cocoa powder, sugar, baking powder, baking soda, and salt.
- 3.** Mix Wet Ingredients: In a separate bowl, whisk together the egg, milk, melted butter, and vanilla extract.
- 4.** Combine & Fold: Pour the wet mixture into the dry ingredients. Stir until just combined-don't overmix. Fold in chocolate chips, if using.
- 5.** Fill Muffin Cups: Divide batter evenly into the muffin cups, filling each about 2/3 full.
- 6.** Bake: Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean.
- 7.** Cool & Serve: Let muffins cool in the tin for 5 minutes, then transfer to a wire rack to cool completely.

TIPS FOR SUCCESS

Room temp ingredients make for fluffier muffins.
Don't overmix or your muffins could turn dense.
Use high-quality cocoa powder for the best chocolate flavor.
Add a sprinkle of chocolate chips on top before baking. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

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