

Bakery-Style Chocolate Chip Muffins That Are Soft, Fluffy & Loaded with Chips

It uses pantry staples you probably already have



OVEN
425°F

TIME
2 min

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INGREDIENTS

- ¾ cup butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- ¾ cup milk
- 1 cup semi-sweet chocolate chips

DIRECTIONS

- 1.** Prep the Muffin Tin: Line a 12-cup muffin tin with paper liners and lightly grease them with nonstick spray.
- 2.** Cream Butter and Sugar: In a large mixing bowl, cream together softened butter and sugar with a hand mixer for about 2 minutes.
- 3.** Add Eggs and Flavor: Beat in the eggs until smooth. Mix in the baking powder, salt, and vanilla extract.
- 4.** Mix the Batter: Add half the flour and mix just until combined. Pour in the milk and mix again. Scrape the bowl, then add the remaining flour.
- 5.** Fold in the Chocolate Chips: Use a spatula to gently fold in the chocolate chips without overmixing the batter.
- 6.** Fill Muffin Cups: Divide the batter evenly among the muffin cups.
- 7.** Rest & Preheat: Let the batter rest in the tin while you preheat the oven to 425°F (218°C).
- 8.** Bake Smart: Bake at 425°F for 7 minutes, then reduce the oven to 350°F (175°C) and continue baking for 13-18 minutes, or until a toothpick inserted comes out clean.
- 9.** Cool & Enjoy: Let muffins cool in the pan for 5 minutes, then transfer to a wire rack to cool completely.

SWAPS & NOTES

Butter : You can substitute with an equal amount of neutral oil for a slightly softer texture.

Milk : Any milk works-whole, 2%, almond, oat, etc.

Chocolate Chips : Use mini chips for even distribution or swap for dark/milk chocolate depending on your preference.

Stir in chopped walnuts, a dash of cinnamon, or a sprinkle of coarse sugar on top. ??? Method 1.

TIPS FOR SUCCESS

Resting the batter before baking helps the flour hydrate and leads to a better rise.

Starting hot then cooling down the oven creates that signature muffin dome.

Don't overmix-the secret to a tender muffin is a gentle hand once the flour goes in. ?

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

Original recipe: <https://chefmaniac.com/bakery-style-chocolate-chip-muffins-that-are-soft-fluffy-loaded-with-chips/>