

## Bakery-Style Chocolate Muffins: The Ultimate Recipe for Moist, Rich, and Fudgy Perfection

The Best Bakery-Style Chocolate Muffins You'll Ever Make



**OVEN**  
**400°F**

**TIME**  
**5 min**

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### INGREDIENTS

This recipe is built on simple pantry staples, but the

### DIRECTIONS

1. method is what takes them from good to great.
2. Ingredient: Weight/MeasureNotes
3. All-: Purpose Flour
4. 5 oz (1 cup)Weighing your flour is key for a perfect texture!
5. Cocoa : Powder
6. 75 oz (6 tbsp)Use unsweetened natural cocoa powder for the best flavor.
7. Baking : Powder
8. Baking : Soda
9. 1/4 tspCrucial for balancing the sweetness.
10. Chocolate : Chunks or Chips
11. 3/4 cupPlus extra for topping! Chunks melt beautifully.
12. Granulated : Sugar
13. Unsalted : Butter
14. 4 tbspMelted, then slightly cooled.
15. 1Should be at room temperature.
16. Buttermilk
17. 1 cupEssential for a tender crumb and moist texture.
18. Vanilla : Extract
19. Export to : Sheets
20. Swaps and : Notes
21. Buttermilk : Substitute:
22. Don't have buttermilk? You can make a quick substitute: add
23. 1 tablespoon of white vinegar or lemon juice
24. to a liquid measuring cup, then fill it up to the

1-cup line with regular milk. Stir and let it sit for 5 minutes before using.

**25.** Chocolate:

## SWAPS & NOTES

All-Purpose Flour 5 oz (1 cup) Weighing your flour is key for a perfect texture!

Cocoa Powder 1.75 oz (6 tbsp) Use unsweetened natural cocoa powder for the best flavor.

Baking Powder 1.5 tsp Baking Soda 1/4 tsp Sea Salt 1/4 tsp Crucial for balancing the sweetness.

Chocolate Chunks or Chips 3/4 cup Plus extra for topping!

## TIPS FOR SUCCESS

Don't Overmix: I can't stress this enough!

Mix just until the last streaks of flour disappear.

The 400°F Trick: Starting with a high oven temperature for the entire bake helps the batter rise quickly, creating that desirable domed top.

Use Room Temperature Wet Ingredients: The egg and buttermilk should be at room temperature.

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

Original recipe: <https://chefmaniac.com/bakery-style-chocolate-muffins-the-ultimate-recipe-for-moist-rich-and-fudgy-perfection/>