

Espresso Coffee Muffins: A Wake-Up Call in Every Bite

There's nothing quite like the



OVEN
425°F

TIME
10 mins

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INGREDIENTS

- 2 1/3 cups (280g) all-purpose flour
- 2 tsp (10ml) baking powder
- 1 tsp (5ml) salt
- 1 tsp (5ml) ground cinnamon
- 3/4 cup (180ml) hot water
- 2 tbsp (30ml) espresso powder or instant coffee
- ... cup (60ml) milk
- 2 eggs
- 1 cup (200g) sugar
- 3/4 cup (180ml) vegetable oil
- 1/3 cup (80ml) mini chocolate chips

How to Make Espresso Coffee Muffins:

1. Preheat the Oven:
2. Dissolve the Coffee:
3. Mix the Dry Ingredients:
4. Whisk the Wet Ingredients:
5. Combine Wet & Dry Ingredients:

Add the dry ingredients in thirds, stirring gently after each addition until just combined.

Fold in the mini chocolate chips.

6. Fill the Muffin Cups:

Fill each muffin liner halfway with batter.

If you like, sprinkle a few extra chocolate chips on top.

7. Bake to Perfection:

Bake for 17-20 minutes, or until a toothpick

inserted in the center comes out clean.

Let muffins cool in the pan for 5 minutes, then transfer to a wire rack to cool completely.

Pro Tips for the Best Espresso Muffins:

Delicious Variations:

Mocha Espresso Muffins - Add 2 tbsp of cocoa powder to the dry ingredients for a rich mocha twist.

Nutty Coffee Muffins - Fold in ½ cup of chopped walnuts or almonds for a crunchy texture.

Caramel Espresso Muffins - Drizzle with caramel sauce after baking for a sweet upgrade.

Vegan Option - Replace eggs with flax eggs and use almond milk instead of regular milk.

What to Serve with Espresso Muffins:

FAQs:

Why You'll Want to Bake These ASAP:

DIRECTIONS

1. Preheat the Oven: Set your oven to 425°F (218°C) and line a 12-cup muffin tin with paper liners.
2. Dissolve the Coffee: In a small bowl, combine: Hot water? Espresso powder (or instant coffee)
3. Stir until fully dissolved, then add milk and mix well. Let the mixture cool slightly.
4. Mix the Dry Ingredients: In a medium bowl, whisk together: Flour? Baking powder? Salt? Ground cinnamon
5. Set aside.
6. Whisk the Wet Ingredients: In a large mixing bowl, whisk together: Eggs? Sugar? Vegetable oil
7. Gradually pour in the cooled coffee mixture and stir until combined.
8. Combine Wet & Dry Ingredients: Add the dry ingredients in thirds, stirring gently after each addition until just combined.
9. Fold in the mini chocolate chips.
10. ? Tip: Be careful not to overmix! A few lumps are okay-it keeps the muffins light and fluffy.
11. Fill the Muffin Cups: Fill each muffin liner halfway with batter.
12. If you like, sprinkle a few extra chocolate chips on top.
13. Bake to Perfection: Bake for 17-20 minutes, or until a toothpick inserted in the center comes out clean.
14. Let muffins cool in the pan for 5 minutes, then transfer to a wire rack to cool completely.
15. Pro Tips for the Best Espresso Muffins: ? Use High-Quality Espresso Powder - This makes a huge

difference in flavor. A strong, finely ground espresso powder works best.? Don't Overmix the Batter - This ensures light and fluffy muffins instead of dense ones.? Customize the Chocolate - Swap milk chocolate for dark chocolate if you prefer a richer taste.? Adjust the Strength of Coffee - For a milder flavor, use decaf espresso powder.

16. Delicious Variations: Mocha Espresso Muffins - Add 2 tbsp of cocoa powder to the dry ingredients for a rich mocha twist.
17. Nutty : Coffee Muffins - Fold in ¼ cup of chopped walnuts or almonds for a crunchy texture.
18. Caramel : Espresso Muffins - Drizzle with caramel sauce after baking for a sweet upgrade.
19. Vegan : Option - Replace eggs with flax eggs and use almond milk instead of regular milk.
20. What to Serve with Espresso Muffins: ? A Fresh Cup of Coffee - Because more coffee is always a good idea!? Fresh Berries - Strawberries or raspberries complement the sweetness.? A Glass of Warm Milk - For a comforting and cozy pairing.? Vanilla Ice Cream - Turn these muffins into a dessert by serving them warm with ice cream!
21. FAQs: Q: Can I use brewed coffee instead of espresso powder?A: Yes! Just substitute ¼ cup of very strong brewed coffee in place of the espresso powder and hot water.
22. Q: How do I store these muffins?A: Store them in an airtight container at room temperature for up to 3 days. For longer storage, refrigerate for up to a week or freeze for up to 2 months.
23. Q: Can I make these muffins gluten-free?A: Yes! Swap the all-purpose flour for a 1:1 gluten-free flour blend.
24. Q: What's the best way to reheat them?A: Pop them in the microwave for 10-15 seconds to warm them up and bring back their fresh-from-the-oven taste.
25. Why You'll Want to Bake These ASAP: These Espresso Coffee Muffins are everything a coffee lover could want-rich, warm, and infused with bold espresso flavor. The combination of cinnamon, coffee, and chocolate makes them the perfect morning or afternoon treat.

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

Original recipe: <https://chefmaniac.com/espresso-coffee-muffins-a-wake-up-call-in-every-bite/>