

Espresso Coffee Muffins Recipe with Mini Chocolate Chips

Espresso Coffee Muffins Recipe



OVEN
425°F

TIME
17 to 20 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 1/3 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 3/4 cup hot water
- 2 tablespoons espresso powder or instant coffee
- 1/4 cup milk
- 2 eggs
- 1 cup sugar
- 3/4 cup vegetable oil
- 1/3 cup mini chocolate chips

DIRECTIONS

1. Preheat the oven: Preheat your oven to 425°F (218°C).
2. Line a 12-cup muffin tin with paper liners.
3. Make the coffee mixture: In a small bowl, combine the hot water and espresso powder.
4. Stir until dissolved.
5. Add the milk, stir again, and set aside to cool slightly.
6. Mix the dry ingredients: In a medium bowl, whisk together the flour, baking powder, salt, and cinnamon.
7. Set aside.
8. Mix the wet ingredients: In a large bowl, whisk together the eggs, sugar, and oil.
9. Slowly add the cooled coffee mixture and stir until combined.
10. Combine the batter: Add the dry ingredients in thirds, whisking gently until the batter is smooth.
11. Stir in the mini chocolate chips.
12. Fill the muffin tin: Divide the batter among the muffin cups, filling each about halfway.
13. Bake: Bake for 17 to 20 minutes, until the muffins are risen and set.
14. Serve: Let cool slightly, then serve with your favorite cup of coffee.

SWAPS & NOTES

Espresso powder gives the muffins their strongest coffee flavor, but instant coffee can work if that is what you have

on hand.

Mini chocolate chips are a great choice because they distribute evenly through the batter, giving you little pops of sweetness without overwhelming the coffee flavor.

Vegetable oil helps keep the muffins moist and tender, which makes them especially nice for make-ahead breakfasts or snacks.

The cinnamon is a small ingredient, but it adds a lot of warmth and helps round out the espresso flavor beautifully.

TIPS FOR SUCCESS

Let the coffee mixture cool a bit before adding it to the eggs so the eggs blend smoothly.

Do not overmix once the flour goes in.

Stir just until smooth so the muffins stay tender.

Using mini chocolate chips helps keep the muffins evenly textured and prevents heavy pockets of chocolate.

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

Original recipe: <https://chefmaniac.com/espresso-coffee-muffins-recipe-with-mini-chocolate-chips/>