

Soft Peanut Butter Chocolate Chip Muffins Made with Greek Yogurt

Healthy Greek Yogurt Peanut Butter Muffins with Chocolate Chips and Soft Centers



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1/2 cup Greek yogurt
- 1/3 cup peanut butter
- 1/4 cup honey or maple syrup
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup oat flour
- 1/4 cup chocolate chips
- 1/2 teaspoon baking powder
- Pinch of salt

DIRECTIONS

- Step 1: Preheat the oven:** Preheat your oven to 350°F (175°C). Line a muffin tin with paper liners or lightly grease the cups.
- Step 2: Mix the wet ingredients:** In a medium bowl, whisk together the Greek yogurt, peanut butter, honey or maple syrup, egg, and vanilla extract until smooth and well combined.
- Step 3: Add the dry ingredients:** Stir in the oat flour, baking powder, and a pinch of salt. Mix just until combined.
- Step 4: Fold in the chocolate chips:** Gently fold the chocolate chips into the batter, reserving a few for the tops if you want the muffins to look extra pretty.
- Step 5: Fill the muffin cups:** Spoon the batter into the prepared muffin tin, filling each cup about three-quarters full.
- Step 6: Bake:** Bake for 18 to 22 minutes, or until the muffins are puffed, lightly golden, and set in the center.
- Step 7: Cool slightly:** Let the muffins cool in the pan for a few minutes before transferring them to a wire rack. Serve slightly warm or at room temperature.

SWAPS & NOTES

This is a flexible recipe, which makes it especially useful for busy home bakers.

Greek yogurt: Plain Greek yogurt works best, but vanilla Greek yogurt can add a little extra sweetness.

Peanut butter: Creamy peanut butter creates the smoothest batter, though natural peanut butter can work if well stirred.

Honey or maple syrup: Honey gives a classic sweetness, while maple syrup adds a slightly deeper flavor.

