



CHOCOLATE CHIP MUFFINS

Ingredients

3 cups (375g) all purpose flour
3 tsp baking powder
1/4 tsp baking soda
1/2 tsp salt
1 tsp ground cinnamon
1/4 tsp ground nutmeg
80g melted butter, but slightly cooled
1/3 cup (80ml) vegetable oil
1 cup (200g) white sugar
2 eggs
1/3 cup (80g) full fat natural / plain yoghurt or sour cream
1 cup (240ml) buttermilk
1 tsp vanilla extract
1 1/2 cups (270g) dark chocolate chips
1 tbsp demerara sugar for sprinkling

Method

Preheat oven to 220 degrees celsius (425 F).

Prepare large muffin tray with parchment or coat with butter / oil (bakers choice).

In a bowl, whisk together the flour, baking powder, soda, salt, cinnamon and nutmeg.

In another bowl, whisk together the butter, vegetable oil, eggs, yoghurt, buttermilk and vanilla.

Combine the wet and dry ingredients, and fold until just combined. Add the chocolate chips and gently fold into the mixture.

Divide the batter between the muffin cups, filling all the way to the top. Sprinkle with the sugar for extra crunch.

Bake at 220 degrees for 5 minutes, then reduce the temperature to 180 degrees celsius (350F) and continue to bake for 25 minutes or until done. Allow to cool in the pan for 10 minutes before serving.