



Moist Chocolate Muffins



Prep
15 m

Cook
20 m

Ready In
1 h 35 m

Kroger
781 Main St
NORTH MYRTLE BEACH, SC 29582

Recipe By: LONESTAR1

"One word: scrumptious! Very moist, tasty and full of chocolate goodness! Even better the next day.."

Ingredients

2 cups all-purpose flour
1 cup white sugar
3/4 cup chocolate chips
1/2 cup unsweetened cocoa powder
1 teaspoon baking soda
1 egg

1 cup plain yogurt
1/2 cup milk
1 teaspoon vanilla extract
1/2 cup vegetable oil
1/4 cup chocolate chips

**Gold Medal
Unbleached All
Purpose Flour 5 Lb**
\$2.49 for 1 item -
expires in 3 weeks

Directions

- 1 Preheat oven to 400 degrees F (200 degrees C). Grease 12 muffin cups or line with paper muffin liners.
- 2 Combine flour, sugar, 3/4 cup chocolate chips, cocoa powder, and baking soda in a large bowl. Whisk egg, yogurt, milk, vanilla, and vegetable oil in another bowl until smooth; pour into chocolate mixture and stir until batter is just blended. Fill prepared muffin cups 3/4 full and sprinkle with remaining 1/4 cup chocolate chips.
- 3 Bake in preheated oven until a toothpick inserted into the center comes out clean, about 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.