

All chocolate muffins

Ingrédients

- 250g flour
- 125g cocoa
- 6g baking powder
- 1 pinch of salt
- 3 eggs
- 200g sugar
- 85g oil (I used 60g neutral oil and 25g hazelnut oil)
- 375g greek yogurt
- 300g chocolat chips (I used a mixed dark & mil chocolate)

Préparation

1. Summer is coming to an end, and with the return of fall also comes the return of recipes full of chocolate.
2. I found this recipe for all-chocolate muffins on Fashion Cooking blog, and as the title says, this recipe is perfect if you're looking for moist, chocolatey muffins.
3. It only takes a few minutes to prepare and you can adapt it with the chocolate chips of your choice or replace the crushed hazelnuts with almonds, pistachios, pecans, praline.
4. Edit 06/2021: I slightly modified the recipe according to my tastes, keeping the inspiration of the Anne-Sophie-Fashion Cooking recipe.
5. I also baked them in mini muffin tins, but of course you can make regular sized muffins (in this case you'll have 12-15).
6. Prep time : 15 minutes +15 to 20 minutes cooking For 35 to 40 mini muffins :
Ingredients : flour
cocoa
baking powder
1 pinch of salt
3 eggs
sugar
oil (I used neutral oil and hazelnut oil)
greek yogurt
chocolat chips (I used a mixed dark & mil chocolate)
A few hazelnuts
Recipe : Mix the flour with the cocoa, baking powder and salt.
7. Separately, whisk the eggs with the sugar.
8. Add the oil, then the yogurt.
9. Gradually pour in the dry ingredients while mixing.
10. Finally add the chocolate chips.
11. Pour the batter into the muffin tins, add a few chocolate chips and hazelnut pieces on top, and bake in the preheated oven at 170°C for about 15 minutes (adjust according to the size of your muffin tins).
12. Let it cool, then enjoy!