Double Chocolate Chip Muffins

Makes 6

Ingredients

1 cup all purpose flour

1/2 cup cocoa powder

1 1/4 tsp. baking powder

1/4 tsp. baking soda

1/4 tsp. salt

1 egg

½ cup plus 2 Tbsp. granulated sugar

1/4 cup vegetable oil

3/4 cups sour cream

1 tsp. vanilla extract

3/4 cups chocolate chips

Directions

Preheat the oven to 375 degrees and line a standard muffin tin with 6 muffin liners.

Combine the flour, cocoa powder, baking powder, baking soda, and salt. SIFT into a large mixing bowl. Set aside.

Place the egg and sugar in a separate medium mixing bowl and mix with an electric mixer until the mixture forms pale yellow ribbons when the beaters are lifted out of the bowl. Add the oil, sour cream, and vanilla and beat with the electric mixer until fully incorporated.

**Add the wet ingredients to the dry ingredients** and mix with a rubber spatula just until combined. Gently fold in the chocolate chips.

Divide evenly into the prepared muffin tin and bake at 375 for 15-20 minutes, or until a toothpick comes out clean, or muffins are slightly firm to the touch.