



Triple Shot Espresso Chocolate Muffins

- 2 cups all-purpose flour
- 1 cup granulated sugar
- 1/2 cup unsweetened cocoa powder 1
teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1 3/4 cups semi-sweet chocolate chips

1 large eggs

3/4 cup sour cream

1/2 cup vegetable oil

3 shots Caffe Genoa Italian Espresso

2/3 cup whole milk

1 1/2 teaspoons vanilla





DIRECTION

- Preheat oven to 425 degrees F.
- Line 2, 12 cup muffin pans with 6 liners, skipping every other one so the muffins are spaced out and have room to expand.
- Whisk together the flour, sugar, cocoa, baking soda, salt, and chocolate chips. Set aside.
- Whisk together the eggs, sour cream, oil, milk, espresso, and vanilla until combined.
- Pour wet ingredients into dry ingredients and fold together, just until combined.
- Do not overmix. Let batter rest for 5 minutes.
- Spoon batter into liners, filling them all the way to the top.
- Sprinkle additional chocolate chips on top for appearance. Bake for 5 minutes at 425 degrees then reduce the oven temperature to 350 degrees.
- Bake for an additional 15-16 minutes, testing with a toothpick or skewer to come out clean.
- Cool for 10 minutes in the pan and then transfer to a wire rack.