



## recipe card



DIFFICULTY

# CHOCOLATE CHIPS MUFFINS

### *ingredients*

- 200 g chocolate chunks (EasyLife) → about 1 ¼ cups
- 200 g flour → 1 ⅔ cups all-purpose flour
- 2 tsp baking powder
- 1 tsp baking soda
- 100 g coconut sugar → ½ cup
- 50 g maple syrup → 2 ½ tbsp
- 2 eggs
- 100 g melted butter → 7 tbsp (almost 1 stick)
- 120 ml milk → ½ cup (reduce slightly to ~100 ml / 6 ½ tbsp, since maple syrup adds liquid)
- 1 tsp vanilla extract
- 1 pinch salt

### *directions*

1. Preheat oven to 350°F (180°C). Grease or line a 12-cup muffin tin.
2. In one bowl (Mixture 1): whisk flour, baking powder, baking soda, coconut sugar, and salt.
3. In another bowl (Mixture 2): whisk eggs, melted butter, milk, vanilla, and maple syrup.
4. Make a well in Mixture 1, add Mixture 2, and stir gently until just combined. The batter should look a little lumpy (don't overmix).
5. Fold in the chocolate chunks, reserving a few to sprinkle on top for a bakery-style look.
6. Spoon batter into muffin cups, filling about ¾ full.
7. Bake for 15–20 minutes, until golden and a toothpick inserted comes out clean (melty chocolate may cling a bit).
8. Cool slightly before removing from the tin and transfer to a wire rack.