

## Ingredients

Cooking  
is  
Bliss!



- 2 cups flour
- 1 cup granulated sugar
- 1/2 tsp salt
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1 cup chocolate chip
- 3/4 cup buttermilk (room temperature)
- 4 tbsp sour cream (room temperature)
- 3/4 cup vegetable oil
- 2 eggs (room temperature)
- 2 tsp vanilla

1. Preheat the oven to 375 degrees Fahrenheit and line 12 muffin tins with tulip baking cups. If you are using a convection oven, preheat to 350 degrees Fahrenheit.
2. In a bowl, sift flour, sugar, salt, baking powder & baking soda.
3. Add chocolate chips to the flour mixture. This stops the chocolate chips from sinking to the bottom. Mix to combine.
4. Add buttermilk to a large measuring cup. Add eggs, vanilla, sour cream & vegetable oil then whisk together until fully combined.
5. Pour wet ingredients to dry ingredients then gently stir, just until combined. Over-mixing can cause muffins to be tough.
6. Fill 12 tulip baking cups evenly, just above the fill line of the muffin pan. We are using the muffin pan as the guide since these tulip liners are much taller. You shouldn't have any batter left. Place in a preheated oven for approximately 19 - 21 minutes.
7. Check muffins quickly with a toothpick before removing them from the oven; soft crumbs on the toothpick are perfect to pull them out of the oven.
8. Immediately remove from pans & onto a wire rack to cool.
9. I topped it with more chocolate chips after baking. You can add more chocolate chips after scooping them into liners & right before baking. I've also tried topping it with coarse sugar right before baking which gave more crunch to the tops.

YOU DESERVE THIS!!

HERE'S A MIDWEEK TREAT TO SHAKE UP YOUR FOOD ROUTINE. MOIST, DELICIOUS, AND BURSTING WITH CHOCOLATE CHIPS, THEY'RE READY TO ENJOY STRAIGHT OUT OF THE OVEN.

IF YOU HAVE THE SELF-CONTROL FOR LEFTOVERS, THEY HIT THE SAME SPOT ON DAY TWO...MY HUSBAND GOES FOR TWO AT A TIME WHEN HE GRABS HIS MORNING COFFEE.

If you would like your muffins to have higher domes and a crunchier top like this picture, begin baking at 425 degrees Fahrenheit for 8 minutes then decrease temp to 350 degrees Fahrenheit for another 8-10 minutes. They are still super moist inside!

