

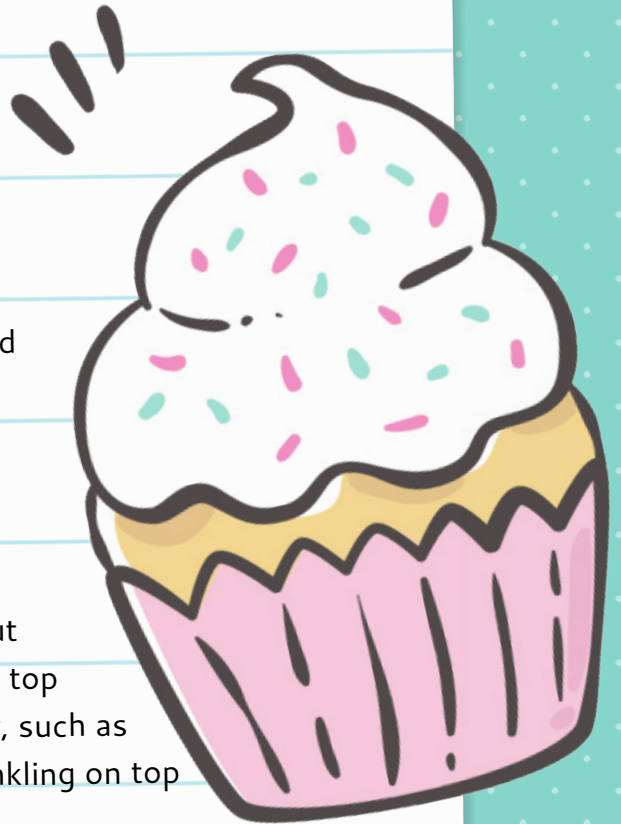


# Chocolate Chip Muffins

By Jennifer Segal

## Ingredients

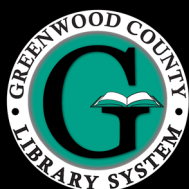
- 2 cups all-purpose flour, spooned into measuring cup and leveled-off
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- Heaping 1/2 teaspoon salt
- 1 stick (1/2 cup) unsalted butter, melted
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1-1/2 teaspoons vanilla extract
- 2 large eggs
- 1 cup sour cream
- 2/3 cup mini chocolate chips, plus about 3 tablespoons more for sprinkling on top
- About 1-1/2 tablespoons coarse sugar, such as turbinado or sanding sugar, for sprinkling on top





## Instructions

1. Preheat the oven to 350°F and set an oven rack in the middle position. Spray a 12-cup muffin pan with nonstick cooking spray.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.
3. In a large bowl, whisk together the melted butter, granulated sugar, brown sugar, and vanilla. Whisk in the eggs, followed by the sour cream. Add the dry ingredients and whisk until evenly combined. Stir in 2/3 cup of the chocolate chips.
4. Spoon the batter evenly into the prepared pan, filling the muffin cups about three-quarters full. Sprinkle the tops with the remaining chocolate chips, followed by the coarse sugar. Bake for 18 to 20 minutes, until domed and golden brown. Let the muffins cool in the pan for about 10 minutes, then transfer to a rack to cool completely.
5. Freezer-Friendly Instructions: The muffins can be frozen in an airtight container or sealable plastic bag for up to 3 months. Thaw for 3 to 4 hours on the countertop before serving. To reheat, wrap individual muffins in aluminum foil and place in a preheated 350°F oven until warm.



### Greenwood County Library

600 South Main Street  
Greenwood, South Carolina 29646 | 864-941-4650  
[www.greenwoodcountylibrary.org](http://www.greenwoodcountylibrary.org)