



Nutella Muffins

Course: **Muffins**

Servings	Prep time	Cooking time	Total time
12 servings	15 minutes	20 minutes	35 minutes

Ingredients

220 g (1 3/4 cups) all-purpose flour

179 g (3/4 cup + 2 tbsp) granulated sugar

2 tbsp cornstarch

2 tsp baking powder

1/2 tsp baking soda

1/2 tsp table salt

60 ml (4 tbsp) unsalted butter melted

60 ml (1/4 cup) canola or vegetable oil

1 large egg room temperature preferred

1 tsp vanilla extract

240 ml (1 cup) sour cream

175 g (1 cup) chocolate chips

Directions

- 1 Preheat Oven:** Set the oven to 215°C (425°F) and line a 12-count muffin tin with paper liners.
- 2 Prepare Dry Ingredients:** Whisk together flour, sugar, cornstarch, baking powder, baking soda, and salt.
- 3 Combine Wet Ingredients:** In a separate bowl, mix melted butter and oil, then whisk in the egg and vanilla extract. Stir in the sour cream until smooth.
- 4 Mix Batter:** Fold the wet ingredients into the dry ingredients until just combined. Add chocolate chips and continue folding until no dry spots remain.
- 5 Assemble Muffins:** Fill muffin liners halfway with batter. Add a tablespoon of Nutella to each, then top with remaining batter.

- 6 Add Nutella Swirl:** Warm the remaining Nutella slightly, drizzle it over the muffin tops, and swirl with a butter knife.
- 7 Bake:** Bake for 8-9 minutes at 215°C (425°F), then reduce heat to 175°C (350°F) and bake for an additional 10-12 minutes.
- 8 Enjoy:** Let the muffins cool completely before serving.