

Bakery Style Chocolate Chip Muffins



Prep Time: 10 min

Cook Time: 17 min

Total Time: 27 min

Yields: 12 Muffins

Ingredients

- 2 1/2 cups all-purpose flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 cup unsalted butter, melted and cooled
- 1 cup white sugar
- 2 tsp vanilla
- 3/4 buttermilk, room temp
- 2 large eggs, room temp
- 1/4 tsp cinnamon
- 1/4 tsp nutmeg
- 1 1/4 cup chocolate chips

Preparation

1. Preheat oven to 425°F. Grease muffin pan and set aside.
2. In a medium-sized mixing bowl, whisk together flour, baking soda + powder, salt, spices and chocolate chips.
3. In a separate bowl, whisk butter, sugar, vanilla, buttermilk, and eggs. Add dry ingredients to wet and fold until just combined.
4. Using a large ice cream scoop, divide batter evenly into muffin pan, completely filling each pan. Bake at 425°F for 5 minutes, then reduce heat to 375°F and bake for another 12 minutes or until fully baked.
5. Let muffins cool in pan before serving.

