

# PRALINE MUFFINS

MAKES 12 MUFFINS

This is a basic muffin, but with a swirl-in. Swirl-ins are a fun way to spruce up a muffin batter. For the most part, any kind of paste can be a swirl-in—from peanut butter to Nutella. Praline or hazelnut paste is available at most supermarkets with the baking ingredients. This muffin would also be great baked with a [streusel topping](#).

**2 tablespoons light brown sugar**

**1½ tablespoons unsalted butter, melted**

**½ cup praline or hazelnut paste**

**1 teaspoon ground cinnamon**

**Basic Muffin Batter**

Preheat the oven to 350°F. Line the 12 cups of a muffin tin with paper liners.

In a small bowl, combine the brown sugar and melted butter. Mix in the praline paste and cinnamon and set aside.

Spoon the Basic Muffin Batter into the muffin cups evenly, filling them three-quarters full. Drop about 1 tablespoon of the praline mixture onto the batter and swirl it in using a tip of a knife or a skewer.

Bake the muffins until they spring back to the touch and a cake tester comes out clean, 10 to 15 minutes; rotate the pan front to back halfway through. Let the muffins cool in the pan.

# DOUBLE CHOCOLATE CHIP MUFFINS

MAKES 12 MUFFINS

Notice that when the cocoa powder gets added to the basic Muffin Batter Base, the total amount of flour goes down correspondingly (see Insider Tip, below).

- 1 cup all-purpose flour
- $\frac{2}{3}$  cup sugar
- $\frac{1}{4}$  cup unsweetened cocoa powder, sifted
- 2 teaspoons baking powder
- $\frac{1}{4}$  teaspoon kosher salt
- 1 cup milk
- 2 large eggs
- $\frac{1}{4}$  cup vegetable oil
- 1 cup semisweet chocolate chips

Preheat the oven to 350°F. Line the 12 cups of a muffin tin with paper liners.

In a stand mixer fitted with the paddle attachment, mix the flour, sugar, cocoa powder, baking powder, and salt on low speed. Mix in the milk, followed by the eggs and oil, stopping to scrape the sides of the bowl with a rubber spatula to ensure the batter is smooth and everything is combined. Fold in the chocolate chips.

Spoon the batter into the muffin cups evenly, filling them three-quarters full. Bake until they spring back to the touch and a cake tester comes out clean, 10 to 15 minutes; rotate the pan front to back halfway through. Let the muffins cool in the pan.

**INSIDER TIP** • COCOA POWDER

When you want to turn a vanilla baked good into a chocolate one, just replace some of the flour with cocoa powder. The dry, powdery cocoa behaves in a very similar fashion to flour in baked goods.

