

DARK CHOCOLATE CHOCOLATE WALNUT & ORANGE MUFFINS



Recipe by [Remittance Girl](#)

Because there's never enough dark chocolate in anything.

Preamble

The basis for this recipe stems from a [“Moist Chocolate Muffin” recipe on AllRecipes](#). There were some real problems with that recipe; not least that the video recipe and the written one don't match. Beyond this, 400° F is just too hot for cake baking, especially muffins. Even with all the dairy and the oil in it, commenters still complained that they were dry.

This recipe has substantial changes, and makes a moist but heavier muffin. It's halfway to a brownie.

I like the combination of chocolate with the bitterness of walnuts and orange zest. It makes for a more grown-up tasting treat. Finally, I cut the sugar in the original recipe down to 3/4 cup, because I like my muffins to be about flavour, rather than sugar, but if you like them sweet, bump the sugar back up to a cup.

This recipe makes 12 medium sized muffins.



Ingredients

2 cups all-purpose flour
3/4 cup white sugar (1 cup if you like your muffins sweeter)
3/4 cup dark chocolate bits or chips
3/4 cup of chopped walnuts (make sure they're fresh)
1/2 cup unsweetened cocoa powder
1 tsp baking soda
1/8 tsp salt
1 tsp vanilla extract
1 tsp orange extract
1/2 tsp of orange zest
2 eggs
1/2 cup plain yogurt
1/2 cup sour cream (you can use all yogurt if you prefer)
1/2 cup milk
1/2 cup vegetable oil.

Save some chocolate chips and 12 walnuts to tuck on top as decoration if you're twee like me.



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Prep

Preheat your oven to 365° F (175°C) and either grease a medium size 12-muffin tin or use paper muffin cups inside. I strongly suggest the latter, because the chocolate chips melt and make it hard to get the muffins out.

Mixing

In a bowl, mix all the dry ingredients and whisk to blend (flour, cocoa, sugar, baking soda, salt, chocolate chips and chopped walnuts).

In another larger bowl, add the eggs, yogurt, sour cream, oil, milk, vanilla & orange essences and the orange zest. Whisk together until well blended and frothy.

Add the dry ingredients into the wet ones, about a third at a time, stirring just until the dry ingredients are incorporated. You don't want to over-mix this.

Spoon the mixture into the muffin cups. Fill about 3/4 of the way up. But this mixture will make 12 exactly, so add a little more to each cup if you have left-over mix.

Bake in preheated 365° F (175°C) oven for 25-30 minutes, until a toothpick inserted comes out relatively clean. It might not be too clean if it hits a chocolate chip in there.

Let cool for 10 minutes in the pan and then cool another 20 on a wire rack. No matter how great they smell, you **MUST** let them cool; if you try to unwrap them with the chocolate chips still melted, they'll fall apart.