



Chocolate Muffins with Raspberries

Description

Moist, rich, and bursting with juicy berries – these muffins are pure indulgence!

Looking for the *perfect* treat that combines deep chocolate flavor with fruity freshness? These **Chocolate Muffins with Raspberries** are exactly what your snack cravings need. Made with real cocoa, melty chocolate chunks, and sweet-tart raspberries, they’re rich, moist, and beautifully balanced.

Best of all? They’re easy enough for beginners, and they bake up in just 13 minutes!

Ingredients (Makes approx. 12 muffins)

- 2 large eggs
- 120g granulated sugar
- 1 tsp vanilla sugar (or ½ tsp vanilla extract)
- 120ml (½ cup) milk
- 100ml neutral oil (like canola or sunflower)
- 180g cake flour (or all-purpose flour)
- 50g unsweetened cocoa powder
- Pinch of salt
- 1 tsp baking powder
- Chocolate pieces or chunks (save some for topping)
- Fresh or frozen raspberries

[Click here To View Full Recipe](#)

Step-by-Step Instructions

1. Make the Batter

In a large mixing bowl, whisk together the **eggs**, **sugar**, and **vanilla sugar** until light and frothy. Add the **milk** and **oil**, and stir until fully combined.

In a separate bowl, combine the **flour**, **cocoa powder**, **salt**, and **baking powder**. Gradually add the dry ingredients to the wet mixture, stirring just until the batter is smooth and lump-free.

Fold in a generous handful of **chocolate pieces**.

2. Assemble the Muffins

Line a muffin tray with paper cups or silicone molds.

Spoon about one tablespoon of batter into each mold.

Place **1-2 raspberries** into the center of each, then top with another spoonful of batter to cover the berries.

Add more **chocolate chunks** on top for that beautiful cracked look.

3. Bake to Perfection

Preheat your oven to **180°C (356°F)**.

Bake the muffins for **13 minutes**, or until a toothpick inserted into the center comes out mostly clean with a few moist crumbs.

Let the muffins cool in the tray for 5 minutes, then transfer to a wire rack.

Optional Add-Ins & Variations

- Use **white or dark chocolate chunks** for flavor contrast.
- Add a **teaspoon of espresso powder** to deepen the chocolate flavor.
- Sprinkle with **turbinado sugar or crushed nuts** for texture.
- Make them gluten-free with a 1:1 GF flour blend.

How to Store

- **Room temp:** Store in an airtight container for up to **3 days**.
- **Fridge:** Up to **5 days** (bring to room temp before eating).
- **Freezer:** Wrap in plastic and freeze up to **2 months**. Reheat in the microwave for 20-30 seconds.

Serving Ideas

Serve these muffins:

- Warm with a cup of coffee or tea
- With a scoop of vanilla ice cream for dessert
- Drizzled with melted chocolate or raspberry sauce

- Packed into lunchboxes for a sweet surprise!

â?? Final Thoughts

These **Chocolate Muffins with Raspberries** are a dream combo of rich cocoa and vibrant berries, with a soft texture and irresistible chocolate pieces in every bite. Theyâ??re quick to whip up, satisfying to eat, and guaranteed to wow whoever you share them with â?? if youâ??re willing to share at all.

Treat yourself to this simple luxury â?? because homemade never tasted this good.

Category

1. Uncategorized

Date Created

05/08/2025

Author

rauf

default watermark