

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

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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!

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. They're quick to whip up, satisfying to eat, and guaranteed to wow whoever you share them with - if you're willing to share at all.

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

Category

1. Uncategorized

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