

Sourdough Choco Chip Muffins

Makes 12 or 36-40 mini muffins, : ~30 minutes : recipe by Elien Lewis

Ingredients:

- 250g (2 cups) all-purpose flour
- 2 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 113g (½ cup) butter, melted & slightly cooled
- 15g (1 tbsp) olive oil
- 200g (1 cup) granulated sugar, plus extra for topping
- 2 large eggs, room temperature
- 100g (½ cup) sourdough discard, room temperature
- 180g (¾ cup) buttermilk room temperature
- 1 tsp vanilla extract
- ½ tsp almond extract (optional)
- 160g (1 cup) mini chocolate chips

Instructions:

Prep:

- Whisk together the all-purpose flour, baking powder, baking soda, and salt in a medium bowl. Set aside.
- Add the melted butter, oil, eggs, sugar, sourdough discard, vanilla extract, almond extract and buttermilk in a large bowl. Whisk until well combined.
- Add the dry ingredients to the wet ingredients and fold with a rubber spatula until almost all are combined.
- Add the chocolate chips and fold them through.
- The muffins can be baked right away or cold-fermented overnight.

- **If fermenting overnight***: cover the bowl tightly and place it in the refrigerator for up to 20 hours.

Bake:

- Preheat the oven to 425°F (220°C) and line a muffin pan with liners.
 - Use an ice cream scoop to divide the muffin batter evenly between the liners. They will be quite full & if the batter had a cold-proof, it will be very thick.
 - Sprinkle the top of the muffins with granulated sugar.
 - Bake for 5 minutes* in the preheated oven, then turn the oven down to 350°F (180°C) and bake for 15-18 minutes more until golden brown and the muffin tops spring back when pressed or a cake tester inserted in the middle comes out clean.
 - Let the baked muffins cool in the pan for 5 minutes before removing them and placing them on a wire rack to cool further.
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recipe notes:

- I have not cold proofed overnight, I just mix & bake
- I have made them regular sized & mini. If you bake them as mini muffins, bake at 425 for 3 minutes, then bake at 350 for 10 minutes.

what you learn:

- If you bake these as mini muffins with no muffin wrapper, they feel very nostalgic. It tastes like you're eating Little Bites but a lot better.