



peanut butter chip muffins;

1. (pee-nuht buh-turr cheep muh-finz) *noun*. Chocolate muffins with a brown sugar crumble and peanut butter chips.
2. Produces 12 Servings.
3. Preparation 25 mins.
4. Oven temperature set to 400.

Ingredients;

3/4 c. brown sugar	1/3 vegetable oil
6 Tbsp. cocoa powder	6 Tbsp. hot water
2 eggs	2 tsp. vanilla
1 2/3 c. flour	2 tsp. baking powder
1/2 tsp. baking soda	1/4 tsp. salt
3/4 c. sour cream/greek yogurt	1 1/3 c. peanut butter chips
<i>Crumble</i>	1/4 c. flour
2 Tbsp. butter, melted	1/4 c. brown sugar

Instructions,

Crumble

1. Mix together all ingredients in a bowl and set aside.

Muffins

2. In a large bowl, combine sugar and oil. Beat together then add cocoa and hot water. Add together until mixed.
3. Add the eggs and vanilla and mix until combined.
4. Add flour, baking powder, baking soda, and salt and mix together. Then add sour cream and mix until combined. Do not over-mix.
5. Fold in the peanut butter chips. Add cup liners to a muffin tin.
6. Fill the liners evenly with batter, approx. 1/2 - 2/3 full sprinkle with crumble, then bake 7 minutes at 400 degrees.
7. Reduce heat to 350 and bake 10-12 minutes. Allow to cool completely before serving.