Eggless Chocolate Chips Muffins / Double Chocolate Muffins



Eggless Chocolate Chips Muffins / Double Chocolate Muffins is a super soft, moist in texture which are eggless, butterless and ridiculously delicious with choco chips on top. The key to make a perfect muffin is to add baking soda and baking powder which helps in puffy top while baking. Adding fats like oil makes the muffins moist and soft..I made this chocolate chips muffins for my sister in law kids when they came here to US. Baking is really fun, adding a right ingredients with proper measurements and baking at correct temperature gives you a

nice result.

Also take a look Eggless chocolate muffin recipe , Eggless Chocolate cake (vegan), Eggless chocolate mayo cake, Single serving microwave chocolate cake. Serve this chocolate chips muffins with coffee, this is a perfect way to start the day.

Eggless Chocolate Chips Muffins

Eggless Chocolate Chips Muffins / Double Chocolate Muffins



Save Print
Prep time
10 mins
Cook time
20 mins
Total time
30 mins

Eggless Chocolate Chips Muffins / Double Chocolate Muffins is a super delicious in taste. You can have it for breakfast or as snack.
Author: Gayathri Ramanan
Recipe type: baking
Cuisine: American
Serves: 6
Ingredients

- ½ Cup of Maida (All purpose flour)

- ¼ Cup of Whole Wheat Flour
- ½ Cup of Sugar
- 1 Tbsp of Cocoa Powder (Unsweetened)
- ½ Tsp of Baking Powder
- ¼ Tsp of Baking Soda
- Pinch of salt
- 2 Tbsp of Oil
- ½ Tbsp of White vinegar or apple cider vinegar
- ½ tsp of Vanilla Extract
- ½ Cup of Water
- ½ Cup of Chocolate Chips

Instructions

1. In a bowl, add both the flours, sugar, cocoa powder, baking powder, baking soda and salt. Mix all the dry ingredients.
2. In another bowl, mix all the wet ingredients – oil, vanilla, vinegar and water. Mix it well.
3. Now add the wet ingredients to the dry ingredients bowl. Whisk it well to avoid lumps. Don’t over mix it.
4. Now add chocolate chips to the batter and give a gentle mix with spatula.
5. Preheat the oven to 400 F.
6. Take a muffin tray, grease it with oil and spoon the batter into each muffin hole till ¾th. Top it with few more choco chips.
7. Bake it for 20-25 mins. Check by inserting a tooth prick in the center and if it comes out clean then your muffins are ready.
8. Allow the muffins to cool down in wire rack and store or enjoy it warm as breakfast or snack.

Notes
Once the batter is ready, don’t allow the batter to sit for long time.
If you don’t have chocolate chips, add nuts of your choice.
If you want you can double the recipe
Baking soda and baking powder are must. Don’t omit it.



Eggless Cranberry Orange Pistachio Muffin Recipe



As Christmas is around the corner, so I decided to make eggless cranberry orange pistachio muffin recipe (vegan). The red color (ruby red cranberry) and green color (pistachios) are always perfect for holiday season. These cranberry muffins are eggless and dairy free. I haven't tasted cranberry before,and this is my first time I made muffin recipe with cranberry, it turned out so good and tasty. I saw this recipe from here. This super soft, moist and fluffy muffins are packed with bright red cranberries, tangy orange juice and some pistachios for nutty taste. So try this eggless cranberry muffin recipe for christmas and enjoy with your family. Happy Christmas to everyone….

Ingredients for Eggless Cranberry Orange Pistachio Muffin Recipe

Preparation Time: 15 mins Cooking Time: 20 mins Serves:7

Dry Ingredients

- 1 Cup of All Purpose Flour
- 1/2 Cup of Brown Sugar
- 1 Tsp of Baking Powder
- Pinch of Nutmeg powder
- Pinch of Cinnamon Powder
- 1/2 Cup of Chopped Pistachios
- Pinch of Orange Zest
- 1/2 Cup of Chopped Fresh Cranberries

Wet Ingredients

- 3 Tbsp of Canola Oil
- 1/3 Cup of Orange Juice
- 1 Tsp of Flax Seed Powder
- 1/4 Cup of Water

Method For Eggless Cranberry Orange Pistachio Muffins Recipe

- Preheat the oven at 375F / 190C for 15 mins.
- In a bowl, add all the dry ingredients together and keep it aside.
- In a blender, add flax seed powder and water, grind it until it turns frothy. To that add orange juice and canola oil, stir together well. Transfer this wet ingredients to dry ingredients bowl, fold in cranberries and nuts.
- Fill greased or paper lined muffin cups two thirds full. Bake for 20 mins or until a toothpick inserted near the middle comes out clean.
- Cool in pans for 10 mins before removing to wire rack.
- Soft and yummy eggless cranberry pistachio muffins are ready to serve.

Tips

- Adjust the amount of sugar according to your taste.
- You can also use frozen cranberries, but do not thaw . Use it directly from freezer.
- Use nuts of your choice like pecans or almonds or walnuts.



Tags: eggless cranberry orange pistachios muffins, vegan cranberry muffins, eggless and dairy free cranberry muffins, muffin recipe for christmas, eggless muffins, eggless cranberry orange muffins, eggless cranberry pistachios muffins, eggless cranberry orange pistachio muffin recipe