



Chocolate & Vanilla Muffins with Streusel Topping

Streusel Topping

¾ cup	105 grams	All-Purpose Flour
¼ cup	56 grams	Brown Sugar (light or dark)
¼ cup	50 grams	Granulated Sugar
½ tsp.	3 grams	Kosher Salt
1 tsp.	5 grams	Vanilla Extract
¼ cup	57 grams	Unsalted Butter – melted and cooled

Muffins

3 Tbsp.	30 grams	Powder Buttermilk
¾ cup	170 grams	Water – room temperature
1¾ cups	245 grams	All-Purpose Flour
¾ cup	90 grams	Cake Flour
1 Tbsp.	14 grams	Baking Powder
1 tsp.	5 grams	Baking Soda
1 cup	200 grams	Granulated Sugar
½ tsp.	3 grams	Kosher Salt
3 large		Eggs – room temperature
1 cup	227 grams	Light Sour Cream
¼ cup	57 grams	Unsalted Butter – melted and cooled
1 tsp.	5 grams	Vanilla Extract
3 Tbsp.	24 grams	Cocoa Powder
½ cup	90 grams	Semi-Sweet Chocolate Chips

Measure out all of these ingredients before you start to assemble this recipe
– Mise en place!

1. Preheat your oven to 425 degrees with a shelf in the middle of the oven. Generously butter a muffin pan that holds 6 large muffins.
2. To make the streusel, add all of the streusel ingredients to a small bowl. Mix all of the ingredients with a spoon or rubber spatula until the mixture has a fairly even consistency and the ingredients appear slightly moist. Set the streusel aside for now.



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3. In a small bowl, mix the powdered buttermilk and 3/4 cup of water together and whisk to combine. Set this aside for now. If you want to use whole buttermilk you will still need to measure out $\frac{3}{4}$ cup.
4. In a separate large bowl, whisk together the cake flour, AP flour, sugar, baking soda, baking powder, and salt.
5. You are now going to divide these dry ingredients into two separate bowls. Measure the weight of these dry ingredients using a digital scale. You are going to remove 1/3 of the dry ingredients and place that amount into a separate bowl. Set these two bowls aside for now.
6. Add the 3 eggs to another small bowl and whisk them to combine. Now add the buttermilk mixture to the eggs along with the sour cream, vanilla and the melted butter. Use a whisk to incorporate these wet ingredients. You now need to measure the total weight of these wet ingredients. You are then going to divide the wet ingredients into two portions just as you did with the dry ingredients. Remove 1/3 of the total weight of the wet ingredients and place that amount into a separate bowl.

To make the Chocolate Batter – we are now going to use the bowls that contain the larger amounts of the wet and dry ingredients.

7. Add the cocoa powder and chocolate chips to the bowl that contains the larger amount of the dry ingredients and whisk to incorporate.
8. Add the larger bowl of the wet ingredients to the larger bowl of dry ingredients. Using a rubber spatula, fold in all of the ingredients just until they are all incorporated together. Be careful to not overmix the batter at this point.

To make the Vanilla Batter – we are now going to use the bowls that contain the lessor amount of the wet and dry ingredients.

9. Now add the remaining bowl of wet ingredients to the remaining bowl of dry ingredients and using a rubber spatula, fold in the ingredients. Again make sure you do not over mix the ingredients.



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10. Using a large spoon or ice cream scoop put a scoop of the chocolate batter into the muffin tins. Then add a smaller scoop of the vanilla batter followed by another smaller scoop of the chocolate batter. Do not mix the batters together; just place one on top of the other. The muffin cups should be filled just below the top of the muffin pan. Sprinkle the streusel mixture generously to the tops of each muffin.
11. Bake the muffins on the middle shelf in the 425 degree oven for 5 minutes. Then reduce the temperature to 375 degrees oven and bake the muffins for an additional 19 minutes. To test the muffins to see if they are done baking, stick a wooden toothpick into the center of a few muffins to make sure the toothpick comes out of the muffin clean (no batter sticking to it). If the muffins are not done bake them for an additional 3 minutes and check again. Repeat this step until the toothpick is clean when removed from the muffin.
12. When the muffins are done baking, cool the muffins in the pan on a cooling rack. The muffins will come out of the muffin tin much easier if you allow them to cool first.
13. After about 10 minutes, remove the muffins from the pan and allow them to continue cooling on a wire rack.