

BREAKFAST

Double Chocolate Cherry Muffins

4 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
90 min	15 min	25 min	12	\$0.67	409 kcal



The recipe Double Chocolate Cherry Muffins can be made in roughly 1 hour and 30 minutes. This recipe serves 12. One portion of this dish contains approximately 6g of protein, 19g of fat, and a total of 409 calories. For 67 cents per serving, this recipe covers 10% of your daily requirements of vitam...

Ingredients

- ☐ 1 teaspoon almond extract

☐ 1 teaspoon baking soda

☐ 2 1/3 cups all-purpose flour

☐ 1/2 teaspoon salt

☐ 1 cup sour cream

☐ 1/3 cup unsweetened cocoa powder
- ☐ 2 teaspoons baking powder

☐ 2 eggs, beaten

☐ 1/2 cup milk

☐ 1 cup miniature semisweet chocolate chips

☐ 1 1/2 cups fresh dark sweet cherries, pitted and chopped

☐ 1/3 cup vegetable oil

1¼ cups white sugar

EQUIPMENT Bowl, Frying pan, Oven, Whisk, Wire rack, Toothpicks, Muffin liners

Method

- 1

Preheat an oven to 400 degrees F (200 degrees C). Grease 12 jumbo (3 1/2-inch) muffin cups or line with paper baking cups.
- 2

Stir together the flour, sugar, cocoa powder, baking powder, baking soda, and salt in a separate large bowl, and make a well in the center; set aside.
- 3

Whisk together the sour cream, milk, vegetable oil, eggs, and almond extract in a bowl until evenly blended.
- 4

Pour the sour cream mixture into the well, then stir in the flour mixture until just combined. Fold in the cherries and chocolate chips. Spoon into prepared muffin cups, filling half full.
- 5

Bake until a toothpick inserted into centers comes out clean, about 20 to 25 minutes. Cool in pan on wire rack 5 minutes.
- 6

Remove from pan and cool completely on wire rack. Store tightly covered at room temperature.

Nutrition per serving			
	409	6 g	19 g
	KCAL	PROTEIN	FAT
			55 g
			CARBS
Saturated Fat			7.9 g · 49% of daily needs
Fibre			3.5 g · 14% of daily needs
Sugar			31.6 g · 35% of daily needs
Sodium			282 mg · 12% of daily needs
Cholesterol			41 mg · 14% of daily needs
Vitamin C			1.4 mg · 2% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/double-chocolate-cherry-muffins-147617