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# Chocolate Coffee Toffee Crunch Muffins



Chocolate Coffee Toffee Crunch Muffins feature a mocha muffin base that's studded with chocolate chips and topped with a crunchy toffee streusel for the best combination of flavor and texture!

**Prep Time:** 15 minutes

**Cook Time:** 20 minutes

**Total Time:** 35 minutes

**Yields:** 12 to 15 muffins

**Recipe by** Tessa Arias

## Ingredients

For the muffins:

- 2 cups (254 grams) all-purpose flour
- 2/3 cup (133 grams) packed brown sugar
- 1/2 cup (43 grams) unsweetened cocoa powder, sifted
- 1 tablespoon instant espresso powder\*
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon fine sea salt
- 6 tablespoons (85 grams) unsalted butter, melted
- 1 1/2 cups buttermilk
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup (170 grams) semisweet chocolate chips

For the toffee crunch topping:

- 1/4 cup (32 grams) all-purpose flour
- 2 tablespoons brown sugar
- 1/2 cup toffee bits (such as Heath brand or homemade, recipe linked in directions)
- 1 tablespoon butter, at room temperature

## Directions

1. Preheat the oven to 375°F. Line a muffin tin with paper muffin cups.

For the muffins:

1. In a large bowl combine the flour, brown sugar, sifted cocoa powder, espresso powder, baking powder, baking soda, and salt.
2. In a small bowl combine the melted butter, buttermilk, eggs, and vanilla. Pour the butter mixture into the flour mixture and stir until combined. Stir in the chocolate chips. Do not overmix.
3. Divide the batter evenly among the muffin cups.

For the toffee crunch topping:

1. In a small bowl combine the flour, sugar, and toffee bits. Cut the butter into the mixture using the back of a fork until it is coarse and crumbly. Sprinkle about a tablespoon of the mixture over each unbaked muffin.

2. Bake for 20 minutes, or until a cake tester inserted into the center comes out clean. Transfer the pan to a wire rack to cool for 5 minutes before removing the muffins to the rack to cool completely.

### **Recipe Notes**

\*This can be found at many grocery stores and gourmet food stores. If you can't find it you can also use dark roast instant coffee.

*Chocolate Coffee Toffee Crunch Muffins <https://handletheheat.com/chocolate-coffee-toffee-crunch-muffins/> May 23, 2018*