

Peanut Butter Chocolate Swirl Muffins

Recipe: Kelsey Siemens - www.thefarmersdaughter.com

Yields: about 6 jumbo muffins (or 12 regular muffins)

Peanut butter ingredients:

2 cups roasted peanuts, no salt

1/4 tsp salt, or to taste

To make the peanut butter:

- 1) Add peanuts and salt to a Paderno Compact 3 cup Food Chopper, and pulse in 5-10 second increments on low speed until the peanuts start to form a very thick, crumbly paste. Turn off the machine, and carefully scrape nuts away from the side when needed. Continue mixing on high speed, for up to 1 minute at a time, until the mixture is as creamy as you'd like it.

This process will take about 5 minutes

- 2) Transfer into a jar, and store in the fridge.

**If using salted peanuts, simply omit the salt from the recipe, or adjust to taste.*



Peanut Butter Chocolate Swirl Muffin Ingredients:

2 cups (250 g) all purpose flour

3/4 cup (150 g) granulated sugar

2/3 cup (63 g) cocoa powder

1 1/2 tsp baking soda

1/2 tsp salt

2 large eggs

1/2 cup (120 ml) milk

1/2 cup (120 g) full fat greek yogurt

1/2 cup (120 ml) canola oil

1 tsp vanilla extract

Topping: peanut butter

To make the muffins:

- 1) Preheat the oven to 400 degrees F. Grease a Paderno Professional Non-Stick Jumbo Muffin Pan with cooking spray, and set aside.

- 2) In a large mixing bowl, whisk the flour, sugar, cocoa powder, baking soda, and salt together, and set aside. In a medium bowl, whisk the eggs, milk, yogurt, canola oil, and vanilla together until combined. Add the wet ingredients to the dry, and mix together on low speed until just barely combined. Use a spatula to scrape down the sides and bottom of the bowl to ensure all the batter is mixed evenly, try not to overmix.
- 3) Distribute the muffin batter evenly into the Jumbo Muffin pan (alternatively, use a regular 12-cup muffin pan).
- 4) Add about 1 tablespoon of peanut butter over each muffin in three or four tiny blobs. Use a small spatula or butter knife to carefully swirl the peanut butter with the chocolate batter.
- 5) Bake the muffins at 400 degrees F for 5 minutes, then reduce oven temperature to 350 degrees F (do not open the oven door), and bake for an additional 15-18 minutes. Total bake time will be about 20-23 minutes. Muffins are done when an inserted toothpick comes out cleanly.
- 6) Allow to cool in the pan for 5-10 minutes before transferring to a cooling rack. Serve slightly warm. Store in an airtight container for 2-3 days at room temperature, or a couple months in the freezer.