

Chocolate Chip Muffins

Ingredients:

1 $\frac{1}{2}$ cups all-purpose flour

$\frac{1}{2}$ cup sugar

2 teaspoons baking powder

$\frac{1}{4}$ teaspoon salt

1 cup chocolate chips

$\frac{1}{2}$ cup milk

$\frac{1}{4}$ cup oil

1 egg, beaten

Optional Topping:

3 tablespoons sugar

2 tablespoons brown sugar

- Heat oven to 400F.
- Grease bottoms only of 12 muffin cups or line with paper baking cups.
- In medium bowl, combine flour, sugar, baking powder, salt, and chocolate chips. Mix well.
- In small bowl, combine milk, oil, and egg. Blend well.
- Make a well in the dry ingredients. Pour in liquid ingredients.
- Stir just until dry ingredients are moistened (Batter will be lumpy.)
- Fill greased muffin cups $\frac{2}{3}$ of the way full.
- In another small bowl, combine sugar and brown sugar together and sprinkle onto tops of muffins if desired.
- Bake at 400F for 20-25 minutes or until golden brown.
- Cool 1 minute before removing from pan.
- Serve warm and enjoy!

Makes 12 muffins