

RECIPE

# Chocolate Chip Muffins



Ready in **30 minutes**

Yield: **12 muffins**

## Ingredients

- 2 cups all-purpose flour (500 ml)
- ½ cup brown sugar (75 ml)
- ½ cup sugar (75 ml)
- 2 tsp baking powder (10 ml)
- ½ tsp salt (2.5 ml)
- ¾ cup milk (150 ml)
- ½ cup margarine, melted & cooled (125 ml)
- 2 eggs, lightly beaten
- 1 tsp vanilla (5 ml)
- 2 cups chocolate chips (500 ml)

## Preparation

1. **Preheat oven to 400°F.**
2. Grease 12 muffin cups.
3. **In a large bowl stir together flour, sugars, baking powder & salt.**
4. **In another bowl stir together milk, eggs, butter and vanilla until blended.**
5. Make a well in the center of dry ingredients. Add milk mixture and stir just to combine. Stir in chocolate chips.
6. Scoop batter into prepared muffin cups. Bake 15-20 minutes or until done.
7. Cool for 5 minutes before eating.