**CHOCOLATE CHIP MUFFINS**

**Ingredients:**

2 c. flour

1/3 c. brown sugar

1/3 c. sugar

2 tsp. baking powder

1/2 tsp. salt

2/3 c. milk

2 eggs

1/2 c. butter, melted

1 tsp. vanilla

1 pkg. (12 oz.) chocolate chips

12 papered baking cups

**Directions:**

1. Preheat oven to 400°.
2. Line muffin tin with papered baking cups.
3. In a large bowl, stir together flour, brown sugar, sugar, baking powder, and salt.
4. In another bowl, stir together milk, eggs, butter (melted), and vanilla until well blended.
5. Make a well in center of dry ingredients; add milk mixture and mix only until moistened.
6. There may be a few small lumps, that is okay!
7. Stir in chocolate chips.
8. Fill baking cups 2/3 full. Makes 12 muffins.
9. Bake for 15 - 20 minutes.
10. Remove from oven and allow to cool for 5 minutes in the tin then transfer the muffins to the cooling rack.
11. Allow the teacher to evaluate your finished product.
12. Bring baked muffins over to supply table to share.