

Chocolate Chip Muffins



PREPARATION TIME

10 minutes



COOKING TIME

20 minutes



PERFECT PARTNER

hot chocolate



Save a trip to the grocery store for miniature chocolate chips. Chop regular-size chips into tiny pieces. Though the appearance will be chunkier, the taste remains the same.

SHOPPING LIST

- mini chocolate chips

ON HAND

- egg • milk • oil
- sugar • flour
- baking powder • salt

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INGREDIENTS

- 1 egg
- 1/2 cup milk
- 1/3 cup vegetable oil
- 1/2 cup sugar
- 1 1/2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup miniature semisweet chocolate chips

MAKES **12** MUFFINS

COOKIN'
Express

• If your oven temperature runs high, put a small dish filled with 2 cups of water on the lowest rack in the oven. The steam that is created will prevent the edges of the muffins from overbrowning.

Make Ahead

To revive stale muffins, sprinkle lightly with water and microwave briefly on LOW for 15 to 20 seconds.

◆ VARIATION

For a different taste treat, substitute butterscotch chips for the chocolate chips in this recipe.

- 1** Preheat oven to 375°F. Grease a 12-cup muffin pan. Beat egg in a large bowl until frothy. Beat in milk and oil, about 2 minutes.



- 2** Mix sugar, flour, baking powder and salt together in a separate bowl. Add to egg mixture; mix just until moistened.

- 3** Fold in chocolate chips. Fill muffin cups 2/3 full.



- 4** Bake for 20 minutes or until muffins are golden brown and a toothpick inserted in center comes out clean. Serve muffins warm.