

Chocolate Chip Muffins

Submitted by: Jenn Hall
Rated 4 out of 5 by 136 members

Yields: 12 servings

"Easy, quick and good!"

INGREDIENTS:

2 cups all-purpose flour	1/3 cup vegetable oil
1/2 cup white sugar	1 egg
3 teaspoons baking powder	3/4 cup mini semi-sweet chocolate chips
1/2 teaspoon salt	3 tablespoons white sugar
3/4 cup milk	2 tablespoons brown sugar

DIRECTIONS

1. Heat oven to 400 degrees F (205 degrees C). Grease bottoms only of 12 muffin cups or line with baking cups.
2. In a medium bowl, combine flour, 1/2 cup sugar, baking powder, chocolate chips, and salt; mix well. In a small bowl, combine milk, oil and egg; blend well. Add dry ingredients all at once; stir just until dry ingredients are moistened (batter will be lumpy.)
3. Fill cups 2/3 full. Sprinkle tops of muffins before baking with a combination of 3 tablespoons sugar and 2 tablespoon brown sugar.
4. Bake for 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 1 minute before removing from pan. Serve warm.

