

# Chocolate Chip Muffins

written by The Recipe Exchange | August 4, 2017

## **Ingredients**

2 &  $\frac{1}{2}$  cups all-purpose flour  
1 tbsp baking powder  
1 tsp baking soda  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{2}$  cup unsalted butter, melted and cooled  
1 cup granulated sugar  
2 large eggs  
1 cup whole milk  
1 tbsp vanilla extract  
1 &  $\frac{1}{2}$  cups chocolate chips

## **Directions**

Preheat oven to 425°F. Spray a 12 cup muffin tray with non-stick cooking spray or line with paper liners.

In a large bowl, toss together the flour, baking powder, baking soda, salt and chocolate chips. Set aside.

In a medium bowl, whisk together the melted butter, sugar, eggs, milk and vanilla. Slowly add to the dry ingredients. Gently fold together until JUST combined.

Divide the batter into the 12 muffin cups and bake at 425°F for 5 minutes. Then reduce the oven temperature to 375°F and continue to bake for another 12-15 minutes or until a toothpick inserted into the center comes out clean. Do not overbake or the muffins will be dry. Let cool for about 5-10 minutes and enjoy warm.