



Chocolate Chip Muffins

- 1-1/2 cups flour
- 1/2 cup sugar
- 1/4 cup brown sugar
- 2 t. baking powder
- 1/2 t. salt
- 1/2 cup chopped walnuts
- 1 cup chocolate chips (semi-sweet, milk or 60%)
- 1/2 cup milk
- 1/4 cup canola oil
- 1 egg

Preheat oven to 400°F.

Line 12 cup muffin pan with paper liners.

1. In a large bowl, mix together the flour, sugars, baking powder, salt, nuts and chocolate chips.
2. In a measuring cup, mix together the milk, oil and egg.
3. Add the liquid mixture to the flour mixture and with a spatula, mix until all the dry ingredients are moistened.
4. Divide the batter equally into the 12 muffin wells. Bake for 18 minutes. Test with a toothpick for doneness. Let the muffins sit in the pan for 5 minutes, then use a fork to remove them to a cooling rack.