

# CHOCOLATE CHIP MUFFINS

12 servings

CALORIES	FAT	SAT FAT	CARBS	SUGAR	PROTEIN	FIBER	SODIUM
260	13g	3g	34g	17g	4g	2g	200mg

## Ingredients

1 cup	White Whole Wheat Flour	2	Eggs
1 cup	All Purpose Flour	1 tsp	Vanilla Extract
1/3 cup	Light Brown Sugar	2/3 cup	Semi-Sweet Chocolate Chips
1/3 cup	Granulated Sugar	2/3 cup	Skim Milk
2 tsp	Baking Powder	1/2 cup	Canola Oil
1/2 tsp	Salt		

## Directions

**Prep time = 15 minutes**

**Cook time = 16-20 minutes**

1. Preheat oven to 400F. Grease or line twelve muffin cups. Stir together flour, sugars, baking powder and salt in a large bowl.
2. In a separate bowl, beat eggs, then add milk, vanilla and canola oil. Stir well.
3. Add wet ingredients to flour mixture. Stir slowly until just combined. Don't over stir. Stir in chocolate chips until evenly mixed. Don't over stir.
4. Fill muffin cups 2/3 to the top. Bake for 16-20 minutes or until the edges just start to brown.
5. Cool before enjoying.