

Chocolate Chip Muffins

Servings: 12

"Yogurt makes these chocolate chip muffins moist and fluffy."

Ingredients:

1 cup plain yogurt,
1/4 cup oil
1 egg, room temperature
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup white sugar
3 teaspoons baking powder
1/4 teaspoon salt
1/3 cup semi-sweet chocolate chips



Directions:

Put cupcake liners in the muffin tin. Preheat oven to 400° F.

Place flour, sugar, baking powder, and salt in a large mixing bowl and toss thoroughly with a whisk to distribute baking powder evenly. Set aside.

Using a wire whisk beat the egg until frothy and very light in a medium size bowl. Add yogurt, oil and vanilla and blend thoroughly. Stir in chocolate chips

Make a well in the center of the dry ingredients and pour in the milk mixture.

With just a ***few*** strong, swift strokes of a rubber spatula, mix the ingredients just enough to moisten the flour. The batter should be lumpy and have the consistency of thick oatmeal. **Do not over mix.**

Divide batter evenly among the prepared muffin cups with a portioner. Use two scoops to fill the cups.

Bake 20 to 25 minutes or until muffins have risen to a point in the center, are lightly browned and have shrunk slightly from the edges of the cups.