

STRAWBERRY CHOCOLATE MUFFINS

Yield: 12 muffins

Prep Time: 10 minutes

Bake Time: 20-25 minutes

Ingredients:

- 2 cups all-purpose flour
- 2 teaspoons to toss the strawberries with
- 1 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 cup granulated sugar
- 1/2 cup vegetable oil
- 2 large eggs
- 1 teaspoon vanilla extract
- 2/3 cup 2% milk
- 2-1/4 cups diced strawberries
- 1/3 cup of semi-sweet chocolate chips



Instructions:

1. Preheat the oven to 350°F. Line a 12-cup muffin tin with paper liners; spray the liners with non-stick cooking spray.
2. In a medium bowl, whisk together the flour, baking powder, cinnamon and salt; set aside.
3. In a second bowl combine the oil, eggs, vanilla and milk. Whisk the ingredients together.
4. Slowly, mix the wet ingredients into the bowl with the dry ingredients until all of the ingredients are combined; don't over mix, the mixture will be thick and somewhat lumpy.
5. In a small bowl, toss the strawberries with 2 teaspoons of flour so that the strawberries will not sink to the bottom of the batter when combined.
6. Fold the strawberries and the chocolate chips to the muffin batter; mix ingredients together until combined; don't overmix.
7. Using an ice-cream scoop (or large spoon), scoop the batter into the prepared muffin tin to about 3/4 -full.
8. Bake for about 20-25 minutes, until the tops of the muffins are lightly golden. Use a cake tester or toothpick to ensure that the muffins are baked through (the toothpick/cake tester will be clean when pulled out)
9. Let the muffins cool completely in the pan for about 25 minutes.
10. Enjoy!