

CHOCOLATE CHIP MUFFINS

(serves 4)

INGREDIENTS AND QUANTITIES:

1 cup flour
1/4 cup sugar
2 tsp. baking powder
1/8 tsp. salt
1 egg
1/2 cup milk
1/8 cup oil
1/2 cup chocolate chips

EQUIPMENT & UTENSILS:

Mixing bowl
rubber spatula
custard sups or muffin tins
small, dry and liquid measures
sieve
wooden spoon
fork spoons

PROCEDURE:

1. Preheat oven to 400 F.
2. Line muffin tins with paper liners.
3. Sift together flour, sugar, baking powder and salt.
4. Make a well in the center of the dry ingredients.
5. Combine milk, egg and oil. Add liquid ingredients **ALL AT ONCE** to the dry ingredients. Stir just until moistened. Batter should be lumpy.
6. Fold chocolate chips into batter.
7. Fill muffin tins 2/3 full. Bake 20–25 minutes or until done.