


Chocolate Chip Muffins

Yield @ 2 dozen

Tools and Utensils: 1 large mixing bowl 1 Medium mixing bowl Dry measuring cups Measuring spoons Liquid volume measuring cup		Whisk Small microwavable container 2 muffin pans or 1 double muffin pan 24 Paper muffin cup liners # 16 portion scoop
Ingredients	Amounts	Procedure
Flour Sugar Cocoa powder Baking powder Salt Eggs Milk Margarine, melted Chocolate chips 	3 ½ c. 1 ½ c. 1/3 c. 5 t. 1 ½ t. 4 1 ½ c. 2/3 c. 2 c.	<ol style="list-style-type: none"> 1. Preheat oven to 375°F. 2. Line muffin pans with paper liners. 3. In a medium mixing bowl, measure and combine flour, sugar, cocoa, baking powder and salt. 4. In another medium mixing bowl, measure and combine eggs, milk, and melted margarine 5. Stir liquid ingredient mixture into the dry ingredient mixture, just until moistened. 6. Stir in chocolate chips. 7. Portion batter (2/3 full) into paper-lined cups 8. Bake 20-25 minutes. 9. Remove muffins from pan. Serve warm, or cool completely and store in an airtight container.

*Optional-Add 2-3 t. instant coffee with the dry ingredients.