

Chocolate Chip Muffins – yields 18-20 muffins

Amount	Ingredient
½ Cup	Oil
1 Cup	Sugar
½ Cup	Milk (can be chocolate)
2	Eggs - beaten
1 Tsp	Vanilla
2/3 cup	Yogurt or sour cream
2 Cup	A.P. flour
½ Cup	Cocoa Powder
1 ½ Tsp	Baking soda
½ Tsp	Salt
2 cups	Semi-sweet chocolate chips

In a mixer, add oil, sugar and milk. Mix until combined.

Then add eggs and vanilla, mix.

Add your AP flour, baking soda, and salt. Mix until moist. Then scrape sides of bowl and add cocoa powder. Mix until combined and smooth.

Gently fold in yogurt (or sour cream)

Fold in chocolate chips.

Use paper liners or thoroughly spray muffin tins. Scoop batter into each spot, filling about 2/3 full.

Bake at 375 degrees for 15 to 20 minutes.

Allow to cool.

Optional icing: After cooling, mix 1 cup of powdered sugar, a drop of oil or corn syrup, and a couple tbsp of water. Once liquid, drizzle over top of muffins.