



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

BAKERY STYLE CHOCOLATE CHIP MUFFINS

2 ½ cups all-purpose flour	1 cup granulated sugar
1 tablespoon baking powder	2 large eggs
1 teaspoon baking soda	1 cup buttermilk
½ teaspoon salt	1 tablespoon vanilla extract
½ cup unsalted butter, melted and cooled	1 ½ cups semi-sweet chocolate chips

1. Preheat oven to 425 degrees F. Spray a 12-cup muffin tray with non-stick cooking spray or line with paper liners.
2. In a large bowl toss together the flour, baking powder, baking soda, salt, and chocolate chips. Set aside.
3. In a medium bowl whisk together the melted butter, sugar, eggs, milk, and vanilla. Slowly add to the dry ingredients. Gently fold together until just combined.
4. Divide the batter into the 12 muffin cups and bake at 425 degrees F for 5 minutes. Then reduce the oven temperature to 375 degrees F and continue to bake for another 12 – 15 minutes or until a toothpick inserted into the center comes out clean. Do not overbake or the muffins will be dry. Let cool for 5 - 10 minutes and enjoy warm.

Makes 12 muffins.

NOTES:

- You can substitute the buttermilk with any kind of milk. Even non-dairy milk like almond or rice milk works. Simply mix it with 1 tablespoon of white vinegar or lemon juice to make 1 cup.
- Muffins taste best the day of but can be stored in an airtight container at room temperature for up to 5 days.
- For mini muffins; bake for 10-12 minutes at 375 degrees F only.