

All-Purpose Flour Chocolate Chip Muffins

Ingredients:

250 mL all purpose flour
60 mL granulated sugar
7 mL baking powder
1 mL salt
125 mL semisweet chocolate chips
85 ml milk
45 mL vegetable oil
2 mL vanilla
1 egg

Method:

1. Preheat the oven to 400°F. Line muffin tins with baking cups.
2. Sift together the flour, sugar, baking powder, and salt. Mix in the chocolate chips and set aside.
3. In a large bowl, blend together well the milk, oil, vanilla, and egg.
4. Add flour mixture all at once and stir just until dry ingredients are moistened (batter will be lumpy). *Do not overmix.*
5. Fill cups 2/3 full.
6. Bake in the center of the over for 20-25 minutes or until toothpick inserted in center comes out clean.
7. Cool for 1 minute before removing from pan.

½ All-Purpose and ½ Whole Wheat Flour Chocolate Chip Muffins

Ingredients:

125 mL all purpose flour

125 mL whole wheat flour

60 mL granulated sugar

7 mL baking powder

1 mL salt

125 mL semisweet chocolate chips

85 ml milk

45 mL vegetable oil

2 mL vanilla

1 egg

Method:

1. Preheat the oven to 400°F. Line muffin tins with baking cups.
2. Sift together the flour, sugar, baking powder, and salt. Mix in the chocolate chips and set aside.
3. In a large bowl, blend together well the milk, oil, vanilla, and egg.
4. Add flour mixture all at once and stir just until dry ingredients are moistened (batter will be lumpy). *Do not overmix.*
5. Fill cups 2/3 full.
6. Bake in the center of the oven for 20-25 minutes or until toothpick inserted in center comes out clean.
7. Cool for 1 minute before removing from pan.

Whole Wheat Flour Chocolate Chip Muffins

Ingredients:

250 mL whole wheat flour

60 mL granulated sugar

7 mL baking powder

1 mL salt

125 mL semisweet chocolate chips

85 ml milk

45 mL vegetable oil

2 mL vanilla

1 egg

Method:

1. Preheat the oven to 400°F. Line muffin tins with baking cups.
2. Sift together the flour, sugar, baking powder, and salt. Mix in the chocolate chips and set aside.
3. In a large bowl, blend together well the milk, oil, vanilla, and egg.
4. Add flour mixture all at once and stir just until dry ingredients are moistened (batter will be lumpy). *Do not overmix.*
5. Fill cups 2/3 full.
6. Bake in the center of the oven for 20-25 minutes or until toothpick inserted in center comes out clean.
7. Cool for 1 minute before removing from pan.

Gluten-Free Flour Chocolate Chip Muffins

Ingredients:

250 mL gluten-free flour

60 mL granulated sugar

7 mL baking powder

1 mL salt

125 mL semisweet chocolate chips

85 ml milk

45 mL vegetable oil

2 mL vanilla

1 egg

Method:

1. Preheat the oven to 400°F. Line muffin tins with baking cups.
2. Sift together the flour, sugar, baking powder, and salt. Mix in the chocolate chips and set aside.
3. In a large bowl, blend together well the milk, oil, vanilla, and egg.
4. Add flour mixture all at once and stir just until dry ingredients are moistened (batter will be lumpy). *Do not overmix.*
5. Fill cups 2/3 full.
6. Bake in the center of the oven for 20-25 minutes or until toothpick inserted in center comes out clean.
7. Cool for 1 minute before removing from pan.

Cake Flour Chocolate Chip Muffins

Ingredients:

250 mL cake flour

60 mL granulated sugar

7 mL baking powder

1 mL salt

125 mL semisweet chocolate chips

85 ml milk

45 mL vegetable oil

2 mL vanilla

1 egg

Method:

1. Preheat the oven to 400°F. Line muffin tins with baking cups.
2. Sift together the flour, sugar, baking powder, and salt. Mix in the chocolate chips and set aside.
3. In a large bowl, blend together well the milk, oil, vanilla, and egg.
4. Add flour mixture all at once and stir just until dry ingredients are moistened (batter will be lumpy). *Do not overmix.*
5. Fill cups 2/3 full.
6. Bake in the center of the oven for 20-25 minutes or until toothpick inserted in center comes out clean.
7. Cool for 1 minute before removing from pan.

Bread Flour Chocolate Chip Muffins

Ingredients:

250 mL bread flour

60 mL granulated sugar

7 mL baking powder

1 mL salt

125 mL semisweet chocolate chips

85 ml milk

45 mL vegetable oil

2 mL vanilla

1 egg

Method:

1. Preheat the oven to 400°F. Line muffin tins with baking cups.
2. Sift together the flour, sugar, baking powder, and salt. Mix in the chocolate chips and set aside.
3. In a large bowl, blend together well the milk, oil, vanilla, and egg.
4. Add flour mixture all at once and stir just until dry ingredients are moistened (batter will be lumpy). *Do not overmix.*
5. Fill cups 2/3 full.
6. Bake in the center of the oven for 20-25 minutes or until toothpick inserted in center comes out clean.
7. Cool for 1 minute before removing from pan.