

# Chocolate Chip Muffins

## Ingredients

- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 1 cup sugar
- 2 tsp baking powder
- 1/8 tsp salt
- 2 large eggs
- 1/2 cup vegetable oil
- 3/4 cup 1% milk
- 3/4 cup semi-sweet chocolate chips

## Notes

**Number of Portions:** 16

**Serving Size:** 1 each

**Nutrition Facts:** 229 calories,  
10.77 g fat, 3.19 g saturated fat,  
78 mg sodium, 32.21 g  
carbohydrate, 1.77 g fiber, 19.2 g  
sugar, 3.72 g protein

## Directions

1. Preheat Convection oven to 325°F or Conventional oven to 350°F.
2. Line muffin tins with paper cups then set aside.
3. In a small bowl, combine flour, sugar, baking powder, and salt, then set aside.
4. In a mixing bowl or mixer, beat eggs, oil, and milk together until fully incorporated, then stir in chocolate chips. Gently mix in dry mixture.
5. Portion batter into paper-lined muffin tins using #16 scoop or fill 2/3 of the way full.
6. Bake for 25 to 30 minutes. Let cool, then sprinkle with powdered sugar if desired.