

Chocolate chip muffins

Ingredients:

1/2 cup sugar
1 egg
1/2 cup milk or milk substitute
1 tsp vanilla flavor
2 tbsp butter or margarine melted
2 tbsp canola oil
6 tbsp chocolate chips

Directions: Preheat oven to 200 degrees. Add sugar and egg and mix on high for 2 minutes. Add 1 1/2 cup of flour mix slowly, alternating with milk. Add canola oil and butter, mix thoroughly. Add vanilla flavor and chocolate chips. Pour mix into pregreased muffin or mini loaf pan, filling 3/4 full. Bake at 200 degrees for 20 minutes. Leaving pan in, increase oven temperature to 350 degrees and cook for an additional 8-10 minutes or until thoroughly cooked. Serve after cooling. Final product may be stored in freezer safe bag for up to 3 months. Reheat at 350 degrees for 5-6 minutes. Makes 6 mini loaves, 10-12 muffins or 40 mini muffins. For a richer chocolate flavor, use 1/2 cup milk and 1/2 cup brewed coffee.