

STRAWBERRY CHOCOLATE CHIP MUFFINS



Ingredients :

2 cups all-purpose flour

2 teaspoons baking powder

¼ teaspoon baking soda

¼ teaspoon salt

5 tablespoons unsalted butter, softened

2/3 cup sugar

2 eggs

1 teaspoon vanilla extract

1 cup Greek yogurt

1 cup chopped fresh strawberries

½ cup chocolate chips

Directions :

- Preheat the oven to 425 degrees F
- Lightly grease a standard size muffin pan or line with muffin cups and grease the muffin cups
- Beat together the butter and sugar until fluffy, about 2 minutes
- Beat in the eggs one at a time
- Stir in vanilla extract just until combined and scrape down the sides of the bowl
- In a small bowl combine the flour, baking powder, baking soda, and salt
- Alternately add dry ingredients with Greek yogurt to the creamed mixture
- Do not over mix
- Stir in the chocolate chips and strawberries
- Scoop the batter into the muffin cups very close to the brim but do not overfill
- Bake muffins at 425 degrees F for about 5 minutes
- Lower oven temperature to 350 degrees F and continue to bake for 12-15 minutes or until a toothpick inserted into the center of one comes out clean
- Remove to a wire rack to let cool for 10 minutes
- Remove from muffin tin and cool completely

