

Peanut Butter & Chocolate Chip Muffins

Ingredients

- 1 1/2 Cups Flour
- 1/2 Cup Brown Sugar, packed
- 2 Tsp Baking Powder
- 1/4 Cup Salted Butter (room temperature)
- 2/3 Cup Peanut Butter (smooth or chunky)
- 1 Cup 1% Milk
- 2 Large Eggs
- 1 Cup Semi Sweet Chocolate Chips



Prep Time
10 mins
Yield:
2 Dozen
Cook Time:
10-15 mins
Cook Temp:
350°F

Directions

1. Preheat oven to 350°F. In a mixer add flour, brown sugar, and baking powder, mix until blended.
2. Add butter (at room temperature/softened), and peanut butter. Mix for three minutes or until mixture has a grainy consistency. Scrap bowl to make sure everything has been mixed.
3. Now add milk and continue mixing, once everything has been blended together add eggs. Mix for another two minutes, scrap sides of bowl and mix for an additional minute.
4. Remove from mixer, add chocolate chips and stir in by hand. Line muffin pan with baking cups either paper or silicon (for effortless removal use silicon cups, also environmental friendly). Fill each cup three quarters of the way full, lightly sprinkle granulated sugar on each muffin and bake.
Serve with nutella, jam/jelly. Leave out the chocolate chips and add a nutella filling.