



STRAWBERRY
CHOCOLATE CHIP
MUFFINS 🍓

1 1/2 C All-Purpose Flour
1 1/2 Tsp Baking Powder
1/2 Tsp Cinnamon
1/4 C Granulated Sugar
1/4 C Light Brown Sugar
1/2 C Low fat Milk
1/4 C Vegetable Oil
1 large Egg
1 C Diced Strawberries
3/4 C Mini Chocolate
Chips

Preheat the oven to 350°F. Add muffin papers to a muffin tin and spray with Pam. This will help the muffins from sticking to the liners when you are ready to eat. In a large bowl, whisk together the flour, baking powder and cinnamon. In a separate bowl, whisk together the sugar, brown sugar, milk, oil and egg until well combined. Add the wet ingredients to the dry and stir until just combined. Gently mix in the strawberries and chocolate chips. Fill the muffin tin with batter, dividing evenly between the 12 muffin papers (they will be full). Bake for 15-20 minutes until a toothpick inserted in the center comes out clean. Enjoy!