

Class CO5

Sour Cream Chip Muffins

Ingredients: 1 1/2 c. all-purpose flour

2/3 c sugar

3/4 tsp. baking powder

3/4 tsp. baking soda

1/4 tsp. salt

1 large egg

1 cup sour cream

5 tbsp. butter, melted

1 tsp. vanilla extract

3/4 cup mint or semisweet chocolate chips

Directions: In a large bowl, combine the flour, sugar, baking powder, baking soda and salt. Combine the egg, sour cream, butter and vanilla. Stir into dry ingredients just until moistened. Fold in chocolate chips. Fill greased or paper-lined muffin cups three-fourths full. Bake at 350° for 18-20 minutes or until a toothpick inserted in the center comes out clean. Cool for 5 minutes before removing from pan to a wire rack. (Taste of Home)