THE J.M. SMUCKER Co

Chocolate Chip Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	20 mins	12	N/A

Ingredients

- 2 1/2 cups (625 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) buttermilk
- 1 cup (250 mL) granulated sugar
- 1/3 cup (75 mL) Vegetable or Canola Oil
- 1 egg
- 1 cup (250 mL) semi-sweet chocolate chips
- **Topping:**
- 1/4 cup (50 mL) coarse sugar or turbinado sugar

Directions

Step 1:

Muffins: Preheat oven to 375°F (190°C). Grease a 12-cup muffin pan or line with paper liners.

Step 2:

Combine flour blend, baking powder, baking soda and salt in a large bowl. In a separate large bowl, combine buttermilk, sugar, oil and egg. Stir wet mixture into dry ingredients. Stir in chocolate chips.

Step 3:

Topping: Spoon batter into prepared muffin pan. Sprinkle muffins with coarse sugar.

Step 4:

Bake in preheated oven for 18 to 20 minutes or until a toothpick inserted into centre of muffin comes out clean.

Images

