

Peanut Butter Muffins

INGREDIENTS

1/3 cup butter, softened
1/4 cup brown sugar
1/4 cup white sugar
1/2 cup peanut butter (smooth or crunchy)
1 egg
2 cups all purpose flour
2 teaspoon baking powder
1 teaspoon baking soda
1 cup milk
1/3 cup chocolate chips



MAKING THE MUFFINS

- Preheat the oven to 350°
- Prepare your muffin tins, either with oil or parchment cups
- In a large bowl, cream the butter, sugars, peanut butter and egg
- In a separate bowl, combine the flour, baking powder, baking soda
- Add the flour mixture to the large bowl, alternating with the milk, until blended
- Stir in the chocolate chips
- Fill the muffin cups
- Bake:
 - For 12 regular muffin cups, bake for 20 to 25 minutes
 - For 6 jumbo muffin cups, bake for 25 to 30 minutes
 - Test with a skewer in muffin centre (if it comes out clean they're done)
- Cool slightly - Store in a container or freeze