

260 PEANUT BUTTER CHOCOLATE CHIP MUFFINS

Prep: 15 minutes Cook: 20 to 25 minutes Makes: 12

When you want a morning or afternoon sweet to serve with coffee, these are a good choice.

- $\frac{2}{3}$ cup smooth or crunchy peanut butter
- 2 tablespoons butter, melted
- $\frac{3}{4}$ cup sugar
- 2 eggs
- $1\frac{1}{2}$ teaspoons vanilla extract

- $1\frac{1}{2}$ cups flour
- $1\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ cup milk
- 6 ounces semisweet chocolate chips (1 cup)

1. Preheat oven to 350°F. In a large mixing bowl, combine peanut butter and melted butter; stir until well blended. Mix in sugar, eggs, and vanilla. Combine flour with baking powder and baking soda. Add to peanut butter mixture along with milk and chocolate chips. Stir just until combined.
2. Spoon batter into 12 paper-lined $2\frac{1}{2}$ - to 3-inch muffin tins. Bake 20 to 25 minutes, or until muffins spring back when lightly touched in center. Serve warm or at room temperature.

*good with
mashed
beans*