

## Chocolate Chip Muffins

Makes 12 muffins

### Ingredients:

- 1/2 cup of butter or margarine softened
- 1 cup of white sugar
- 1/4 teaspoon of salt
- 1/4 teaspoon of cinnamon
- 1/2 teaspoon of vanilla extract
- 2 teaspoons of baking powder
- 2 eggs
- 3/4 cup of milk
- 1/4 cup of ground flax seed (optional)
- 2 cups of all purpose flour
- 1 1/2 cups of chocolate chips
- a little extra sugar to sprinkle on top

### Directions:

Grease a muffin pan or line with paper liners. Preheat the oven to 350.

Combine the butter and sugar in a large mixing bowl. Beat until fluffy. Add in the salt, cinnamon, vanilla and baking powder and mix until well combined. Beat in the eggs and the milk. Stir in the flax seed. Add the flour and mix until all the ingredients are just combined (do not over mix). Gently stir in the chocolate chips.

Divide batter evenly into the muffin tins. To give the muffins tops a nice crispy golden texture sprinkle with a little white sugar. Put in the oven and make for about 25 minutes or until a toothpick inserted in the center come out clean.

Remove from oven and place the pan on a wire rack. Allow to cool for 10 minutes and then remove from pan and allow to completely cool on the wire rack.