BREAKFAST ON THE GO STRAWBERRY CHOCOLATE CHIP MUFFINS

By: Simply Creative Chef Rob Scott

Ingredients: Yields 12-14 muffins

2 cups all-purpose flour
2 teaspoons baking powder
¼ teaspoon baking soda
¼ teaspoon salt
5 tablespoons unsalted butter, softened
2/3 cup sugar
2 eggs
1 teaspoon vanilla extract
1 cup Greek yogurt
1 cup chopped fresh strawberries
½ cup chocolate chips

Directions:

- Preheat the oven to 425 degrees F
- Lightly grease a standard size muffin pan or line with muffin cups and grease the muffin cups
- Beat together the butter and sugar until fluffy, about 2 minutes
- Beat in the eggs one at a time
- Stir in vanilla extract just until combined and scrape down the sides of the bowl
- In a small bowl combine the flour, baking powder, baking soda, and salt
- Alternately add dry ingredients with Greek yogurt to the creamed mixture
- Do not over mix
- Stir in the chocolate chips and strawberries
- Scoop the batter into the muffin cups very close to the brim but do not overfill
- Bake muffins at 425 degrees F for about 5 minutes
- Lower oven temperature to 350 degrees F and continue to bake for 12-15 minutes or until a toothpick inserted into the center of one comes out clean
- Remove to a wire rack to let cool for 10 minutes
- Remove from muffin tin and cool completely