

Peanut Butter Chocolate Chip Muffins by Lynn's Recipes



Lynn demonstrates how to make Peanut Butter Chocolate Chip Muffins, perfect for breakfast or a snack. From Pinterest.

Ingredients:

- 2-1/4 cups all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2/3 cup brown sugar
- 6 Tablespoons butter, melted and cooled
- 1/2 cup chunky peanut butter (fine to substitute smooth)
- 1 teaspoon vanilla
- 2 eggs
- 1 cup milk
- 3/4 cup mini semi-sweet chocolate chips

Preheat oven to 375°.

In a large mixing bowl, whisk together the flour, baking powder, salt and brown sugar. In a medium mixing bowl, whisk together the butter, peanut butter, eggs, vanilla, and milk until smooth. (If the peanut butter is in clumps within the liquid that is fine, it will all work out in the end.)

Pour liquid mixture into flour mixture and mix until just combined. Fold in chocolate chips. In a paper lined muffin tin, scoop 3 Tablespoon size scoops into each muffin or use your cookie scoop. Bake in preheated oven for 17-20 minutes or until a toothpick inserted in the center comes out clean.

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