

Peanut Butter and Chocolate Chip Muffins

Ingredients:

1 cup Bisquick or Jiffy baking mix
½ cup milk
¼ cup sugar
1 egg
¼ cup creamy or chunky peanut butter
¼ teaspoon vanilla
½ cup chocolate chips (mini chocolate chips can be used if making mini muffins)
cooking spray

Directions:

- Heat oven to 350 degree F.
- Spray each hole in the muffin tin with cooking spray. You can even spray the top of the muffin tin for easier clean up.
- In a large bowl, stir Bisquick mix, milk, sugar and egg just until dry ingredients are moistened.
- In a small bowl, mix peanut butter and vanilla just until blended, then stir in chocolate chips.
- Stir peanut butter, vanilla and chocolate chip mixture into the other batter until blended.
- Divide batter among muffin cups, filling about 2/3 full.
- Bake for 12 to 15 minutes until lightly golden brown.
- Test by inserting a toothpick in the middle of largest muffin – if toothpick comes out clean then muffins are done.
- Remove from pan to a cooling rack.
- Best served warm.
- Makes 24 mini muffins.

Note: If you make full size muffins this batter should make about 10 muffins and will have to bake for 24 to 28 minutes.