



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **Chocolate Chip Whole Wheat Muffins**

Makes 12

Preheat oven 400°F

1 cup whole wheat flour  
1 ½ cups all purpose flour  
1 tablespoon baking powder  
¼ teaspoon salt  
1 cup sugar  
¼ cup brown sugar  
½ cup butter, softened  
2 eggs  
2 teaspoons pure vanilla extract  
¾ cup buttermilk  
1 ¼ cups chocolate chips

Line muffin tin with paper liners

In a medium bowl whisk together flours, baking powder and salt - set aside

In a large bowl, beat butter and sugars together until light and fluffy  
Add eggs one at a time  
Add vanilla - beat well

Add flour mixture and buttermilk alternatively in thirds, blending on low  
When just about mixed add chocolate chips.

Divide batter between the 12 muffins cups

Place in oven for 10 minutes then reduce oven temperature to 375°F and continue baking 15 minutes more

Place on cooling rack for 10 minutes then serve.