Orange Chocolate Chip Muffins



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Recipe by: Laura Vitale

Makes 12

Prep Time: 10 minutes Cook Time: 20 minutes

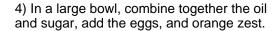
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- __1/4 cup of Vegetable Oil
- ___34 cup of Milk
- __1/2 cup of Granulated Sugar
- __2 Tsp of Baking Powder
- __½ tsp of Salt
- 1 3/4 cups of All Purpose Flour
- __1 Envelope of Vanillina or 1 tsp of Vanilla Extract
- __2 Eggs
- __2 tsp of Orange Zest
- __1 Cup of Chocolate Chips
- ___

For the Topping:

- __1/3 cup of All Purpose Flour
- ___1/4 cup of Brown Sugar
- __1/4 cup of Granulated Sugar
- ___1/4 cup of Unsalted Butter, cold and cut into small cubes

- 1) Preheat your oven to 400 degrees, line a muffin tin with liners and set aside.
- In a small bowl, whisk together the flour, vanillina, baking powder and salt, set aside.
- 3) In another small bowl, toss the chocolate chips with 1/4 of the dry mixture and set aside.





- 5) Add the milk and make sure its combined (dont be scared if the batter splits at this point)
- 6) Add the dry ingredients and mix to incorporate and get a creamy mixture but dont over mix.
- 7) Add the chocolate chip mixture and just fold them in for a quick minute.
- 8) Divide your batter evenly among the muffin liners and set aside.
- 9) In a small bowl, combine all the ingredients for the topping and either using a fork or your fingers, mix everything together breaking up the butter into small itty bitty pieces.
- 10) Scatter the topping evenly on top of the batter, pop them in the oven to bake for 20 to 22 minutes or until cooked all the way through. Insert a toothpick in the center, if it comes out clean without any wet batter on it, the muffins are done!
- 11) Let them cool for a bit before serving.